

Avarizza



VINTAGE

2011

GRAPE VARIETY

100% Canarí

VINEYARD LOCATION

Chilecito, San Carlos, Valle de Uco, 1200 msnm

SECOND FERMENTATION

The second fermentation in order to obtain the bubbles. It's made for the traditional Method Champenoise, second fermentation in the bottle at a temperature of 15 a 18°C for six months.

RIDDLING

This is achieved by placing the bottles upside-down in pupitres, and giving each bottle a half-turn every day during three weeks until all the sediments are settled in the neck of the bottle.

DISGORGING

This consist in freezing the neck of the bottle, then release the cap and the sediments flies out. Finally, dosage is added to the bottle.

TASTING NOTES

Pink Pearl, shiny. Fine bubbles. Abundant and persistent foam. The nose is delicate and intense with clear notes of cherry and raspberry with a hint of pink grapefruit. In the mouth has a palate with intense effervescence, good volume. Marked acidity and very refreshing.

ANALYTICAL DATA

Alcohol: 11.9%
Sugar: 0,39 oz/l
Acidity: 6.25 g/l
PH: 3.2

www.avarizza.com