



100% Chardonnay
Residual Sugar: 9 grs/Lt

Alcohol (%vol): 11.5%

OVEJA NEGRA

SPARKLING WINE

BLANC DE BLANCS - BRUT

TASTING NOTES

A dry, very refreshing Brut. This is a pale straw-coloured sparkling wine with golden hues. The delicious nose opens with notes of fresh fruit, apples, quince and dried flowers, followed by complex aromas of dried fruit, honey and vanilla. A beautiful even perlage of bubbles dances continuously upwards from the centre of the glass.

The palate is subtle and well-rounded with the infinite bubbles enhancing the acidity and leading to a very long finish. This wine is delicious as an aperitif or paired with various entrées, white fish, fresh seafood or pasta with a subtly flavoured sauce. Suggested serving temperature: 8°C.

VINIFICATION

The grapes were harvested early on 20 February. They were whole-cluster pressed at a controlled temperature and pressure in order to maintain their natural freshness, perfect acidity and fine and constant bubbles. The base wine was stored over its lees in a tank for 30 days.

CACHAPOAL VALLEY

