

# ***BURBUJAS DE ALTURA – NATURE – SPARKLING WINE***

ORIGIN: ***CAFAYATE – SALTA – ARGENTINA***

VINE'S ALTITUDE: ***1.800 M.A.S.L. (5.900 FEET)***

VARIETY: ***100% CHARDONNAY***

HARVEST: ***BEGINNING OF JANUARY, VERY EARLY AND BY HAND, IN  
CASES OF 15 KG (33 LB)***

***IN AN ARTISAN WAY LOOKING FOR DELICATESSE IN THE PRODUCT.***

TIRAGE: PURELY ARTISANAL. RE-FERMENTING IN EVERY BOTTLE AT LOW  
TEMPERATURES.

TIME ON LEES: 12 MONTHS.

ELABORATION METHOD: ***TRADITIONAL or CHAMPENOISE***

***MACERATION OF THE FRUIT AND FERMENTATION UNDER LOW  
TEMPERATURE TO OBTAIN UNIQUE FINESSE AND PERSISTENT AROMAS.  
ALL WORKED IN AN ARTISAN WAY.***

***SECOND FERMENTATION INSIDE EVERY BOTTLE.***

***DISGORGING PRODUCED BY HAND AND LATER FINAL CORCKED  
WITHOUT ANY ADDITION.***

***IT IS LOUNCHED AS IT CAME OUT OF THE CAVE, AFTER THE DRILLING ON  
THE DRILL RACK.***

“This splendid unique sparkling wine in the Valley, presents an excellent and persistent quality in their bubbles. Its aromas remind elegant and fruity aromas, honey and a toasted bread note. In mouth results powerful flavour and that are close to a pineapple with a soft bitterness, which invites you to keep drinking”

SERVICE TEMPERATURE: BETWEEN 2° C AND 6° C (36° F TO 43° F)

CONSERVATION: IN AN OBSCURE PLACE, WITHOUT VIBRATIONS

PRODUCTION: 2.000 BOTTLES

ALCOHOL: 12 % Alc. by Vol.

SUGAR: 3 g/l