



MOSQUITA MUERTA

SAPO DE OTRO POZO

ESPUMANTE

No matter where he falls, his presence is imposing. Even if unwelcome, he cannot go unnoticed. Risk drives his adrenaline -that is the key. "Sapo de otro pozo" is the Argentinian equivalent of "a fish out of water" ... but this one likes to play in the visiting team.

BLANCO EXTRA BRUT

MENDOZA - ARGENTINA

HARVEST:

Early in the season, to achieve low alcohol levels and high natural acidity.

VINIFICATION:

Grape allotments are separately fermented and aged with fine lees. The second fermentation takes place in a tank, where lees are turned to heighten elegance and complexity. Long Charmat method.

TASTING NOTES:

Golden yellow color and perfect bubble pressure, evident in thin threads that rise from the bottom to make an impact at first sight. Ripe fruit aromas, bolstered by the typical minerality of Chardonnay, with its hints of white flowers. On the palate, citrus notes are fused with toasted almonds and caramel; its texture is crisp.

SERVING TEMPERATURE:

8°C – 10°C (47°F – 50°F).

