



NOUVELLERE

BLANC DE BLANCS



ELABORATION:

VARIETAL COMPOSITION: 100% Chardonnay from different vintages.

ORIGIN: Grapes grown in San José, Tupungato, Mendoza, Argentina, at 1200 masl.

METHOD: Traditional or Champenoise.

TYPE OF SPARKLING WINE: Extra brut with 8 g/l of sugar.

AGEING ON LEES: 12 months.

SERVING TEMPERATURE: 5 to 7 °C.

TASTING NOTES:

Golden yellow color with fine and persistent bubbles.

On the nose, deep aromas of tropical and stone fruits can be perceived. It offers a harmonious balance between acidity, alcohol, and sugar. It is complex and has a good final volume on the palate.

FOOD PAIRING:

It can be enjoyed on its own, as an apéritif, or paired with dishes such as rabbit croquettes with pumpkin and ginger, or with squid or prawn risotto.