



NOUVELLERE

CUVÉE



ELABORATION:

VARIETAL COMPOSITION: 65% Chardonnay and 35% Pinot Noir.

ORIGIN: Grapes grown in Uco Valley, Mendoza, Argentina - Pinot Noir from Altamira, and Chardonnay from Los Árboles.

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:

Bright color with emerald shades. Its very fine perlage produces a persistent crown on top.

On the nose, delicate aromas of ripe berries and red apples mix with subtle pastry notes (brioche bread) derived from the yeasts.

On the palate, it is complex and powerful with a good balance of creamy sensation and precise acidity.

FOOD PAIRING:

As an apéritif, it can be enjoyed on its own or with seafood, fish and ceviche.

In main dishes, it pairs perfectly well with roasted chicken, tenderized beef with mixed vegetables, and salmon with lemon sauce.