



NOUVELLERE

SAUVIGNON BLANC



ELABORATION:

VARIETAL COMPOSITION: 100% Sauvignon Blanc.

ORIGIN: Grapes grown in El Cepillo, San Carlos, Mendoza, Argentina.

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:

Light yellow color with fine, persistent bubbles that create a delicate bead.

The nose experiences intense herbal and citrus aromas with notes of pastry derived from the yeasts.

Complex flavor and good volume on the palate. Its precise acidity provides elegance and freshness.

FOOD PAIRING:

It can be enjoyed on its own as an apéritif or with anchovies and olives.

For main courses, it pairs well with pasta served with herb-based sauce, grilled fish and oily cheeses.