

NOVECENTO CAPRICCIO

GRAPE: Torrontés 100%
ORIGIN: Mendoza, Argentina
ALCOHOL: 9 %
NATURAL SUGAR: 60 g/l

VINEYARDS: planted in 1990 in tall espaliers, watered through furrows with underground water. These are medium-deep soils in an area with a wide temperature range between day and night. The land is 880 m above sea level. These vineyards are characterised by excellent sunlight typical of this wine region.

WINEMAKING: The grape is transported by truck in bulk when it is 22 brix ripe in February and March to the winery. A high percentage of grain is stalked and ground. Fermentation is achieved using selected yeasts at a low temperature and there is decanting and clarification. De-vesseling is into a pneumatic press, where solid marc is the residue of this process. The liquid is fermented grape juice, whose fermentation continues slowly for approximately 12 days. This liquid is decanted from its container into a stainless steel champagne-making tank in order to apply the Charmat method for champagne production. The tank is strewn with yeasts, which are left there to work for 60 days. It ferments until developing gas and retains a good share of sugar. At this point, the champagne is centrifuged and filtered, and is ready for bottling. The line is connected from the champagne tank to the filler. The champagne is introduced at 0°C and 4.5 atm of pressure.

TASTING NOTES:

COLOR: An attractive yellow color, brilliant and suggestive.

NOSE: Is truly aromatic with vivid floral sparkles.

PALATE: It captivates the palate with a pleasant freshness and sweetness. Good balance between sugar level and acidity

SERVING SUGGESTION:

Keep in cool, dark place free of vibrations. Based on its structure and complexity, it is an ideal companion of cheese and sweet desserts.

