

E S
SUBERCASEAUX
Grande Cuvée



VARIETY

65% Chardonnay, 35% Pinot Noir.

METHOD

Traditional or Champenoise.

ALCOHOL

12° vol %.

ORIGIN

Nueva Aurora and San Julián Vineyards, D.O. Limarí, Limarí Valley.

SOIL

Associated with the southern bank of the Limarí River, with red clay and the presence of calcium carbonate.

CLIMATE

Coastal. Cool coastal breezes that blow directly into the valley moderate the temperatures and work with the typical foggy mornings and indirect light on the grapes during much of the day to enable the long, slow ripening process that leads to fresher wines.

HARVEST

Manual. First week of February.

COLOR

Clean and bright.

AROMA

Fresh and mineral with notes of lime and apple.

PALATE

The fermentation in the bottle imared good character with nuances of yeast and bread as well as an acidity that dominates the texture of this sparkling wine. The body is medium to full, and it presents a long, fresh finish.

FOOD PAIRING

Black-bordered oysters, salmon with shrimp sauce, soft cheeses with a bloomy rind, strawberries with cream.