

# Brut

## BLANC DE BLANCS



### Valley & Vineyards

Our Nimbus Estate is the westernmost vineyard in the Casablanca Valley, one of the most renowned Chilean cool climate wine regions. It is situated 80 km (50 mi.) from Santiago and 20 km (12 mi.) east of the Pacific. Soils are granitic of variable depth, resting over a fractured mother rock that allows roots to explore all its profile. Its mild temperatures during the growing season and the constant presence of morning fogs, allow slow ripening and concentration of the fruit. These are ideal conditions for white varieties, pinot noir and syrah

### Winemaking

When the clusters have reached 11,5° of probable alcohol, the fruit is hand picked early in the morning in order to preserve the aromas and flavors. A rigorous double selection is carried once the fruit arrives to the winery, discharging unhealthy clusters and berries. With the intention of preserving its natural characteristics and avoid phenolic flavors, the grapes are not pressed. The process of transformation of wine must through the alcoholic fermentation is made in stainless steel tanks at low temperatures (12°C-14°C), to enhance fruit aromas and maximize flavor. The fermentation lasts 15 days. A second fermentation is made in special tanks, where the contact with yeasts *From genus bayannus* slowly gives body and texture by the technique called batonage.

### Tasting Notes

This elegant Blanc du Blancs Sparkling wine is produced by the Charmat method, has a shiny pale yellow color with green veils. Its small bubbles remain as long endless rosaries in glass. Its aromas present citric fruit tones from Chardonnay, as pink grapefruit and white figs. Chennin Blanc notes appear with delightful mineral notes. Delicate palat and long lingering finish with remarkable acidity, well balaced and perfectly integrated flavors. Serve at 10°C - 12° C

### Ageing Potential

Up to three years.