

# JAQUE MATE

## EXTRA BRUT

### EXTRA BRUT SPARKLING WINE



#### Tasting Notes

A wine of an intense yellow color with golden sparkles, with fine and persistent bubbles that, all together manage to maintain the crown for several minutes.

**Nose:** Aromas of citrus and tobacco.

**Mouth:** It is pleasant and citrus with a hint of caramelized apples provided by Pinot Noir.

#### TECHNICAL SHEET

**Varietal composition:** 80% Chardonnay, 20% Pinot Noir.

**Alcohol:** 12.20%

**Serving temperature:** 42-46 °F

**Presentation:** 750 cc.

**Time of aging:** 2 years.

**Vineyard location:** Luján de Cuyo, 873 m asl.

**Vineyard age:** 25 years.

**Soil:** Sandy loam.

**Irrigation system:** Drip.

**Harvest mode:** Machine.

**Grape ripening:** Beginning of February.

**Yield:** 8.000 kg/ha.

#### Vinification:

The grape for the base wine is harvested at the night in order not to lose aromas, with a fairly low sugar content, which will give a base of good acidity. It is pneumatically pressed, sending the juice to a stainless steel tank in order to make the previous static budding by cold (46°F). After 24 hours, the juice is extracted as limpid as possible and the selected yeasts are inoculated. The alcoholic fermentation is carried out at a controlled temperature of 50 °F.

Then the second fermentation is made, with the Charmat Largo method. It is in contact with lees by 6 months and in this way the foam intake is achieved obtaining a soft, fresh and very harmonious sparkling wine.

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