



# TAPIZ

ESTATE GROWN AND BOTTLED  
MENDOZA ARGENTINA



## TAPIZ SPARKLING WINE MALBEC ROSÉ



### VARIETIES

100 % Malbec.

### REGION

Single Vineyard from San Pablo Estate, Uco Valley, Mendoza.

### VINEYARDS

#### SAN PABLO ESTATE

ALTITUDE : 4430 feet (1350 meters) above sea level

FEATURES : Characterized by cold nights due to the proximity of the mountains and altitude, it gives wines of great intensity in color, aroma and structure, destined for premium and aged wines.

### FERMENTATION

Traditional Method (Champenoise).

### AGING

Alcoholic fermentation in stainless steel tanks at low temperature (12 C°) later clarified and stabilized. Once in the bottle yeasts are added to take place the 2nd fermentation (perlage formation). It has a stay 8 to 10 months on lies. Disgorgement, tirage liqueur added (extra brut) and immediate placement of natural cork and wire muzzle.

### TASTING NOTES

Bright pink color. Delicate and intense aromas of red fruits, cherry and strawberry stand out. Persistent and small bubbles. In mouth is fresh and fruity. Excellent balance acidity-sugar.

### TECHNICAL INFORMATION

Alcohol 13.80 %

Acidity 6.8 g/l

pH 3.20

Residual Sugar 10.80 g/l