



TAPIZ

ESTATE GROWN AND BOTTLED
MENDOZA ARGENTINA



TAPIZ SPARKLING WINE TORRONTÉS



VARIETADES / VARIETIES

100 % Torrontés.

ORIGEN / REGION

Alto Agrelo, Mendoza.

VIÑEDOS / VINEYARDS

The climate and soil of this property give special characteristics from high altitude vineyards (1350 meters above sea level) to these varieties differentiating them significantly from other traditional wines.

FERMENTACIÓN / FERMENTATION

Traditional Method (Champenoise).

CRIANZA / 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.

NOTAS DE CATA / TASTING NOTES

Pale yellow color with greenish hues. Citrus and delicate floral aromas are highlighted. Presents small bubbles that remain and provide freshness. The palate is balanced with a pleasant acidity which highlights its varietal origin.

DATOS TÉCNICOS / TECHNICAL INFORMATION

Alcohol 13.0 %

Acidity 6.0 g/l

pH 3.25

Residual Sugar 12 g/l