

TAPIZ SPARKLING

Description: Method Champenoise; 50% Chardonnay and 50% Pinot Noir. We strive for a delightful extra brut sparkling, well-balanced, with aromas of pear, citrus, and toasted bread.

Label Notes: Tapiz is Spanish for "tapestry"; the label and capsule display the different components combined to create the wine, such as its high-altitude fruit, the land, the sun, and the workers.

S.R.P.: \$19

Total Production: 500 cases

UPC: 852282002506



Winemaker: Fabian Valenzuela

Vineyard Manager: Carlos Correas

Winery: Fincas Patagonicas (Tapiz & Zolo)

Vineyards: Estate vineyard in San Pablo, Valle de Uco, Mendoza. 1,350 meters above sea level.

Varietal: 50% Chardonnay and 50% Pinot Noir

Average Age of Vines: 9 years

Density: 1,500 plants per acre

Production: 2.5 kg per plant

Sustainably Farmed: 100%

Harvest Method: By hand

Sorting: Double manual selection

Winemaking: Alcoholic fermentation in stainless steel tanks at low temperature. Once in bottle yeasts are added for the second fermentation (perlage formation). 12 months on lees. Disgorgement, tirage liquor added (extra brut) and immediate placement of natural cork and wire muzzle.

Alcohol: 12.8

Residual Sugar: 5.2 g/L

Acidity: pH of 3.15; TA of 7.0 g/L

YOUR TASTING NOTES:

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