



Finca Ambrosía Sparkling Blanc de Blancs Chardonnay 2019

- **Vineyard location**
Gualtallary, Mendoza, Argentina.
- **Altitude**
1,250mts / 4,150ft above sea level.
- **Soil**
Pure limestone over quaternary gravels.
- **Grape variety**
100% Chardonnay.
- **Time of harvest**
Middle of February, at its perfect ripening moment.
- **Harvest**
Hand harvested, in small plastic cases of 18 kg.
- **Average vineyard production**
8,000 kg per ha – 3.2 tons per acre - 50 hl/ha
- **Elaboration**
The must is extracted with pneumatic press in one single process. Then it is cooled at 2°C during 24 hours to cause taint sedimentation.
- **Fermentation**
Fermented in stainless steel tanks, between 14° and 16° C. Base wine is kept in contact with yeasts during 12 months.
- **Second fermentation**
Traditional method, in bottle.
- **Production**
3,780 bottles.

Soft and bright golden amber color, with greenish gleams. Slim and permanent bubbles appear in the glass while aromatic notes of elegant complexity, in which green apple, white peach and toasted bread (granted by yeasts) highlight, come off. Stable and harmonious, with a good balance between sugar and acidity.