

LOPEZ

BRUT

This champagne has been elaborated with Chardonnay, Semillón and Chenin Blanc grapes. from our vineyards in La Marthita and Canelli estates.

VINEYARD LOCATION

- Cruz de Piedra (Mendoza Rivers High Valley), Maipú district, province of Mendoza.
- Campo Vidal, Tupungato district, province of Mendoza.

CLIMATE | This privileged area has a particular micro-weather characterized by dry summers, warm and sunny days and cold nights. Grape development is favored by the thermal range, making them reach high concentration of aromas and excellent health.

SOIL | Soils of fine texture and subsoil with boulders.

TRELLIS SYSTEM | Traditionally low espalier-trained vineyards. High cultivation density; low yield vines that, associated with the varietal purity, allow high quality grapes.

HARVEST | By hand, selecting the best clusters so as to have the best grapes for the winemaking. The harvesting moment depends on the grape ripening, a process that's followed carefully to reach an optimum point with the highest aroma expression.

WINEMAKING | After their selection, the grapes are de-stemmed. This wine is made with the first free-run juice with no pressure applied, allowing to obtain characteristic and delicate aromas. Clear juice is fermented at low temperatures (between 15 and 17 degrees Celsius) to obtain the "base wine".

SPARKLING WINEMAKING | Once the base wine is obtained, a second fermentation takes place. For this, liqueur de tirage is added (selected yeast in full activity and sugar). This is how we develop a fermentation process in hermetic stainless-steel tanks. At this point it's crucial to keep a strict temperature control and keep it at 17 degrees Celsius, both for small-sized bubbles and to preserve aromas. At the end of this stage the wine is filtered and stabilized, after adding the expedition liquor to typify it, this exquisite champagne is obtained.

TASTING | Of subtle aroma and pleasant palate. Balanced, fresh, with persistent and fine bubbles. It is suggested to drink young and very cold.

PRESENTATION

- 750 milliliters bottles.
- Cases: 6 x 750 milliliters bottles.

ANALYTICAL DATA

Alcohol	12.7%
Sugar	12 g/l.
Volatile acidity	0.27 g/l. in acetic acid
Total acidity	5.2 g/l. in tartaric acid
Total SO ₂	96 mg/l.




BODEGAS
LOPEZ
1898