

LOPEZ DULCE

SWEET

This champagne, of special sweetness, 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 and macerated at low temperatures. 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) inside hermetic stainless steel tanks.

SPARKLING WINEMAKING | The process of second fermentation allows to obtain the necessary sugar to achieve a balance between its sweetness and acidity that gives freshness, volume and fruity notes, making it attractive to enjoy at all times.

TASTING | Persistent and thin bubbles, crystalline yellow color and subtle fruity aroma. The palate is fresh, sweet, delicate and balanced. It is suggested to drink young and very cold.

PRESENTATION

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

ANALYTICAL DATA

Alcohol	12.6%
Sugar	44 g/l.
Volatile Acidity	0.36 g/l. in acetic acid
Total acidity	6.1 g/l. in tartaric acid
Total SO ₂	120 mg/l.




BODEGAS
LOPEZ
1898