

LOPEZ

EXTRA BRUT

To achieve its harmony and distinction, a base wine was obtained with a predominance of Chardonnay, accompanied by Semillón and Chenin Blanc. Elaborated with grapes from our estates La Marthita and Canelli.

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).

After this process the juice undergoes clearing, low-temperature stabilization and filtering processes. It is preserved in stainless steel tanks.

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, adding then the expedition liquor (sparkling wine and sugar) to typify it and give a subtle profile. The bottling is done in an isobaric filling machine.

TASTING | It has a fine aroma of white fruits; The palate is fresh and delicate, with persistent foam and thin bubbles.

PRESENTATION

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

ANALYTICAL DATA

Alcohol	12.7%
Sugar	7.5 g/l.
Volatile acidity	0.27 g/l. in acetic acid
Total acidity	5.2 g/l. in tartaric acid
Total SO ₂	100 mg/l.




BODEGAS
LOPEZ
1898