

# Mont Reims

BRUT

*Champagne made from an assemblage where Chardonnay grapes predominate, combined with Chenin and Semillón grapes. This wine comes from carefully selected grapes, from our own vineyards in Maipú and Tupungato.*

## VINEYARD LOCATION

- Cruz de Piedra (Mendoza Rivers High Valley), Maipú district, province of Mendoza.
- 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** | Alluvial, silty-loam, shallow.

**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, an second juice obtained by pneumatic presses. These juices are fermented (no husks or sediments) at a controlled temperature (15 degrees Celsius). Selected yeast is used to have perfect must fermentation. After this process the juice undergoes clearing, low-temperature stabilization and filtering processes, to be able to blend the obtained wines in what is called 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. The final pressure generated is of 5 atmospheres. 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. For its bottling, an isobaric filling machine is used at low temperature (1 degree Celsius below zero).

**TASTING** | Of crystalline yellow color with green reflections, small bubbles, persistent foam and striking aromas of white fruits.

## PRESENTATION

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

## ANALYTICAL DATA

Alcohol	12.6%
Sugar	11.5 g/l.
Volatile Acidity	0.3 g/l. in acetic acid
Total acidity	5.15 g/l. in tartaric acid
Total SO <sub>2</sub>	90 mg/l.
pH	3.3



  
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1898