

Mont Reims

DEMI SEC

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 characteristic aromas of white fruits.

PRESENTATION

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

ANALYTICAL DATA

Alcohol	12.6%
Sugar	20 g/l.
Volatile Acidity	0.3 g/l. in acetic acid
Total acidity	5.25 g/l. in tartaric acid
Total SO ₂	96 mg/l.
pH	3.3




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