

SPARKLING

(2015)

Brut

VALLEY AND CONDITIONS

Origin: Valle Central
Soil: Aluvial
Climate: Mediterranean

PAIRING

Enjoy with light
meals and desserts,
or simply as an aperitif



WINEMAKER'S NOTES

Colour: Greenish yellow.
Nose: Intense aromas
fruit and notes of yeast.
Palate: Sparkling, fresh,
persistent and balanced.

AGING

2 months in stainless
steel tanks

ALCOHOL
12% vol.

PH
3,00

AZUCAR RESIDUAL
7,98 g/l

ACIDEZ TOTAL (tartaric acid)
6,59 g/l

Palo Alto Sparkling
awaken your senses
with its sophisticated
and delicate bubbles.



{ central valley, chile }