



ClaroScuro

BODEGA DE ARTE

CLAROSCURO EXTRA BRUT DE PINOT NOIR



Vineyards:

The grapes come from our single vineyard located in Vistaflores, Tunuyán, Uco Valley at 1054 m.a.s.l. (3428 ft). We have a sandy loam soil in the higher levels of the vineyard and stones in the lower parts so we can divide the vineyard into parcels thus generating greater diversity. This allows us to produce a greater variety of wines from the same vineyard. The drip irrigation system in our vineyard uses the water from the melting snows of the high peaks.

Winemaking:

The grapes were harvested from the 4th of February until the 21st. They were prepared separately by short maceration and cold fermentation at 12 ° C. Once the different base wines were obtained the final blend was made looking for the best representation of our vineyard. This was subjected to a second fermentation and remained for a short period in contact with lees.

Tasting notes:

Very light pink color provided by the Pinot noir, it is a sparkling wine with a remarkable refreshing acidity. Fruity and floral aromas, typical of this variety. The contact with lees is short, in order to preserve the freshness and youthful character of the sparkling wine, but it also brings an attractive complexity of aromas and flavors. To enjoy on its own or with foods like sushi, ceviche or tiraditos.

Technical data:

Alcohol: 12,2%
Total acidity: 6,3 g/l
Ph: 3,38

Artwork:

“Caballos al sol” by Guillermo Beckes.