



B O D E G A T A P I Z

## TAPIZ SPARKLING WINE CHARDONNAY & PINOT NOIR

### VARIETIES

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50% Chardonnay y 50% Pinot Noir

### REGION

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San Pablo Single Vineyard, Uco Valley, Mendoza

### VINEYARDS

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The climate and soil of this property give special characteristics from high altitude vineyards (1350 meters above sea level) to these varieties differentiating them significantly from other traditional wines.

### METHOD

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Champenoise

### FERMENTATION

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Alcoholic fermentation in stainless steel tanks at low temperature (8 C°) later clarified and stabilized. Once in the bottle yeasts are added to take place the 2nd fermentation (perlage formation). It has a stay of approximately 12 months on lies. Disgorgement, tirage liqueur added (extra brut) and immediate placement of natural cork and wire muzzle.

### TASTING NOTES

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Golden yellow. Its foam is fine and persistent. On the nose the scent is delicate and intense. Fresh notes to pear, combined with apple and citric fruits with toasted bread stand out. In mouth is very pleasant and well balanced.

### TECHNICAL INFORMATION

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**Alcohol** 12.8 %

**Acidity** 7 g/l

**pH** 3.15

**Residual Sugar** 5.2 g/l

