



B O D E G A T A P I Z

TAPIZ SPARKLING WINE TORRONTÉS

VARIETIES

100 % Torrontés

REGION

Famatina Valley, La Rioja

VINEYARDS

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

Champenoise

FERMENTATION

Alcoholic fermentation in stainless steel tanks at low temperature (8 Cº) 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

Pale yellow color with greenish hues. Citrus and delicate floral aromas are highlighted. Presents small bubbles that remain and provide freshness. The palate is balanced with a pleasant acidity which highlights its varietal origin.

TECHNICAL INFORMATION

Alcohol 12.8 %

Acidity 6.0 g/l

pH 3.25

Residual Sugar 5 g/l

