



ESPUMANTE SEMILLÓN

Composition:

Semillon 100%
Maule Valley, San Javier de Loncomilla

Analysis:

Alcohol 12.5%
pH 3.0
Total acidity 5.8
Residual sugar 11.2

Aging:

12 months with its lees

Description:

Traditional method

Produced Quantity:

4,730 bottles

Tasting Notes:

Pale golden color with greenish edges, soft notes of white fruit and sponge cake. Fine and abundant bubbles. Notes of caramel, honey and fresh pineapple in the mouth, good volume and excellent acidity that gives freshness. Long finish that you crave to drink with oysters.

