

PRODUCT



SIESTA EXTRA BRUT

PRODUCER

Ernesto Catena Selections

IMPORTED BY

DSWE

FORMATS AVAILABLE

750 ml

APPELLATION

Mendoza

REGION

Mendoza

COUNTRY

Argentina

VARIETY

Chardonnay, Pinot Noir

VINEYARD SITE

50% La Consulta , 30% Agrelo , 20% Vista Flores

AVERAGE AGE OF VINEYARDS

20-30 yrs

SOIL TYPE

arid and sandy

ELEVATION

3360 feet asl

HARVEST DATE

February

AVERAGE YIELD

10000 kg/ha

FERMENTATION METHOD

Champenoise

DURATION AND AGING METHOD

14 months

ALCOHOL CONTENT

13%

ACIDITY

6.7 g/l

RESIDUAL SUGAR

8.27 g/l

PRODUCTION

20,000 bottles

FIRST YEAR OF PRODUCTION

2007

WINEMAKER/DISTILLER TASTING NOTES

A golden hue that glitters with the occasional green highlight. The scent of white fruits like pear and pineapple; a slightly toasty aftertaste. Its slight effervescence spreads evenly over the entire tongue. It has the texture of a mousse, and its mild acidity produces a very pleasant freshness. A sparkling wine: vivacious, intense and very elegant.



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