

PROGENIE



PROGENIE III SPARKLING WINE

· DENOMINATION ·

SPARKLING WINE – EXTRA BRUT

· WINEMAKING DETAILS ·

Made using the Charmat method, which includes a secondary fermentation or prise de mousse in autoclave tanks.

· VARIETAL COMPOSITION ·

Chardonnay: 50%

Pinot Noir: 50%

· SOILS ·

Rocky sandy loam, with medium to low fertility and a low percentage of organic material. Well-drained, with very low salinity levels.

· CLIMATE ·

Harsh winters and warm summers with mild or warm days and very cold nights. The daily temperature range exceeds 15°C (59°F), which contributes to a good balance between sugar and acidity and increases aromatic intensity in the grapes.

· HARVEST ·

The Chardonnay and the Pinot Noir grapes were manually harvested into 18-kilo (40-pound) bins from February 8 to 13.

· AGING POTENTIAL ·

After its first winter, the wine is placed in tanks for a secondary fermentation, and is then left to age on its lees for 3 months prior to bottling. After that, it is further aged in the bottle for 2 more months before it is commercialized.

· TASTING NOTES ·

- › Appearance: A golden yellow sparkling wine, with fine beads and a persistent crown
- › Aroma: Reminiscent of white flowers and pineapple, laced with breadcrumb notes
- › Palate: A sweet attack, good acidity and a creamy texture

· FACT SHEET ·

- › ABV: 12.1 %
- › Sugars: 9 g/l
- › Total Acidity: 7.2 g/l
- › pH: 3.1