

101 Bubbles

IN EACH AND EVERY SIP



Grape Variety 100% Grüner Veltliner

Appellation Mendoza, Argentina

Fermentation 100% in stainless steel tanks at 60.8 degrees. Second fermentation through charmat or “tank” method at 59 degrees for 28 days.

Tasting Notes A pale yellow hue with a hint of green, this light sparkling wine is created with delicate bubbles, with 101 in each sip. Expect youthful citrus notes and a freshness on the nose, while a crisp acidity is balanced with white fruit flavors such as peach and pear to create a pleasant drinking experience.

Technical Data Alcohol — 11.7%
Total acidity — 6.70
PH — 3.20
RS — 4.50 g/L

