



# WAYRA

*Vientos de montaña*

## BRUT NATURE PINOT NOIR

<b>VARIETIES</b>	Pinot Noir 85 % - Chardonnay 15 %
<b>APELLATION</b>	Mendoza   Valle De Uco   Los Árboles, Tunuyán
<b>ALTITUDE</b>	1250 m   4100 ft absl
<b>ANALYSIS</b>	Alcohol: 12.0   Residual Sugar: 6.0 g/l   Total Acidity: 5.9 g/l
<b>HARVEST</b>	Hand-harvested in 12kg bins during the first week of February.

### VINIFICATION

Direct filling from press, using only free-run juice. Alcoholic fermentation takes place during a period of about 20 days. After fermentation the musts are aged sur-lie with twice-daily stirring during 30 days.

### PRISE DE MOUSSE

Secondary fermentation takes place under the charmat method as a Brut Nature in stainless-steel tanks in contact with the lees during 90 days, after which the wine is filtered and bottled.

### TASTING NOTES

Our Brut Nature Blanc de Noirs Pale is pink salmon colored with radiant reflections showcasing fine and persistent bubbles when served. Aromas hint of cherries, apple interlaced with notes of pineapple, while the mouthfeel is unctuous and elegant, with a pleasant sensation of acidity in the finish.

*A fresh and balanced sparkling wine with a sensual color and refreshing acidity.*