

Cave Extrême



Vicomte de Rochebouët

TECHNICAL INFORMATION



GRAPE VARIETY : 70% Chardonnay, 30% Pinot Noir.

ORIGIN : Finca Atamisque (San José, Dto Tupungato, Provincia de Mendoza)

ALTITUDE : 4.300 feet asl

ALCOHOL CONTENT : 13.00% by vol

ACIDITY : 5,50 g/l

SUGAR : 8,00 g/l Extra Brut



VINEYARDS

HECTARE YIELD : 7.000 kg/ha, in order to balance the vegetal expression with the concentration (single vineyard for each grape variety).

SOIL : alluvial, rocky, permeable.

HARVEST : picked by hand, in 18 kg cases.

SELECTION : of bunches, manual, with double sorting table.



BASE WINE PRODUCTION

FLOW : by gravity (without using pumps), the must is unloaded from the pneumatic press to the tanks, in order to elaborate the base wine.

FERMENTATION : white base wine fermented in temperature controlled stainless steel tanks (15°C/17°C).

TIRAGE : bottling of the base wine with the *liqueur de tirage* (active french yeast and sugar) in order to trigger the second fermentation in the bottle.

CONTACT WITH THE YEAST : 12 months.

RIDDLING : the whole riddling process according to the traditional method is entirely done by hand.

BOTTLE AGEING : 12 months



TASTING NOTES

COLOUR : golden yellow with brilliant hints, nice perception of tiny and persistent bubbles.

AROMA : complex, with elegant notes of toasted bread and almonds, subtle presence of floral descriptors and also some apricot.

MOUTH : smooth palate, velvety, refreshing and complex.