



CRUZAT

MÉTODO TRADICIONAL

SINGLE VINEYARD

LA DAMA VINEYARD

CHARDONNAY EXTRA BRUT

ORIGIN AND TERROIR

Varietal

100 % Chardonnay
from a Single Vineyard Viñedo

Vineyard

Name: "La Dama Vineyard"

Location: Vista Flores district,
Tunuyán, Valle de Uco,
province of Mendoza.

Altitude: 1,000 masl (3,280 fasl).

Characteristics: Chardonnay grown in the river bed of an old tributary of the Tunuyán River. Calcareous soil with pebble stones, some sand and silt. A condition that limits the natural productive capacity of plants giving them characteristics of distinctive aromas and flavors.

Harvest: February, 2014.



*6 bottle box with individual case

BASE WINE

The base wine is made with grapes that were harvested by hand. The must is extracted by means of a pneumatic press in a single pressing step and obtaining a juice extraction of 45%. Then it is cooled and kept at 2°C (35.6° F) for 24 hours for the settling of suspended particles. The clear must is taken to a temperature of 12 °C (53.6 °F) and seeded with selected yeasts. The alcoholic fermentation process takes place at temperatures between 14 °C (57.2 °F) and 16 °C (60.8 °F) in stainless steel tanks. Then wine undergoes malolactic fermentation in order to give finesse and body to the wine. The base wine is left to age on its lees for 24 months.

SECOND FERMENTATION

Method Traditional in-bottle fermentation

Aging 24 months on its lees

Expedition Liqueur

Made of a sparkling Chardonnay from the same property, aged for 6 years on its lees and also aged in American oak barrels.

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| Alcohol content 13° | Total sugar 7 g/L | Acidez Total 6.8 g/L |
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Service temperature 8° – 10° C (46.4° F – 10° F)

Winemakers Pedro Rosell y Lorena Mulet

TASTING NOTES

Delicate pale yellow color with green reflections and a persistent and lively effervescence. Aromas of citric fruit, vanilla and brioche stand up on a base of fine and elegant minerality, given by the clone and terroir of this notable vineyard. In mouth it is complex, fresh and clean, with intense taste flows and a well-balanced and pleasant acidity.