



TASTING NOTES

Presents pink shades and persistent small bubbles, reflecting the caring process of elaboration. The nose is captivating for its perfect combination of aromas of yeast, toast, candied fruit and white flowers. The palate is intense, fresh and with balanced acidity.

CHÉRIE



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VINEYARD LOCATION
HEIGHT OF THE VINEYARD
VARIETY

Uco Valley.
1.050 mts. above sea level.
100% Pinot Noir, that expresses excellently in the cool regions of Mendoza, where due to temperature variations and the characteristics of the soil, retains its primary acidity intact, important for the production of complex and intense aromas of sparkling wine.

VINIFICATION

Blanc de Noir, which is a red grape vinified as white. The grape skins have a slight contact with the wine, obtaining a delicate salmon color.

METHOD OF PREPARATION
SERVING TEMPERATURE

Charmat.
6°C - 8°C.

WE RECOMMEND DRINKING IT WITH

Appetizers, poultry, seafood and dessert.
Save up to 2 years in a cool, dark place, with no vibrations.

ALC. VOL. 11,9% Vol.
AZ 4 g/l
AC 6,50 g/l
PH 3,4



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