

## CarinaE Chin Chin



**Carinae** (Latin: from Carina): The Carina is probably the most beautiful constellation in the southern sky. It is situated in the Milky Way and contains a multitude of stars and other splendours. Carina accompanies our vineyards every night during the harvest season.

**Origin of the grape:** Mendoza, Argentina

**Variety:** Chardonnay 75% - Pinot Noir 25%

**Type:** sparkling white wine, made using the Charmat method. Fermentation at 16°C, for 20 days. Kept for 90 days with the sediments.

**Produced quantity:** 5,000 bottles

Alcoholic content:	12.5 %
Sugar:	6 g/l
Total acidity:	6.7 g/l ta
Acetic acid:	0.25 g/l
Total SO <sub>2</sub> :	130 mg/l



### Comments:

Classic yellow tones with a hint of green, rich foam and thin to medium bubbles with good persistence. Aromatically intense, delicate and elegant. Notes of white fruit typical of Chardonnay and floral notes provided by Pinot Noir. A long Charmat production imparts notes of yeast and toasted bread. A pleasant, fine, elegant sensation in the mouth. The explosion of bubbles shows off a fresh and balanced acidity.

