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## ZELANTE BRUT NATURE



**Brand:** Casa Grande Arte y Viña

**Grape variety:** Viognier 100 %, from a single vineyard

**Vine training system:** High trellis. Controlled exposure of the bunches to avoid strong sunlight and promote the preservation of the fresh fruit character.

**Origin of the grapes:** Los Horneros Vineyard, Rincón de Carrasco, Canelones Metropolitan Region (10 km from the Rio de la Plata)

**Soil:** Light-textured loamy-clay soil, deep, permeable, with very good vertical drainage, all of which allows for extensive and deep rooting of the vines.

**Climate:** Maritime influence, temperate (average temperature: 17 °C)

**Harvest:** Hand-picked; the time is determined by the physiological and organoleptic maturation of the grapes through regular tasting close to harvest, ensuring a marked level of acidity, which is necessary for the production of sparkling wines.

**Winemaking:** Direct crushing in the vat and racking of the must into stainless steel tanks, where it ferments at 12-14 °C. Production according to the traditional Champagne method (secondary fermentation in the bottle). Aged on lees for 9-12 months. No added sugars.

**Alcohol:** 12 % abv

**Total acidity:** 5.5

**pH:** 3.2

**Residual sugar:** 1.3

**Tasting notes:** Appearance: faint yellow colour with golden reflections, fine bubbles rising from the bottom of the glass. Nose: aromas of stone fruits and orange blossom. Palate: fresh and balanced, with a pleasant passage.

**Serving suggestions:** Ideal as an aperitif, with falafel dishes, croquettes, fresh white cheese, rabas and other light seafood dishes.

**Bottle ageing:** Two years in appropriate light, humidity and temperature conditions, from the date of the label.