



Founder Sparkling Nature premium 2013

Variety	Pinot Noir 50% + Pinot Gris 50%	
Vineyard	Santa Berta Millapel	
DO	Itata Valley	
Alcohol	12,0%	alc/vol
Total acidity	3,54	g/L sulfuric
pH	3,43	
Residual sugar	1,3	g/l glucose
Free sulphur	11,20	mg/L
Total sulphur	84,80	mg/L
Volatile acidity	0,47	g/L acetic
MLF	0%	
Method	Traditional (Champagnoise)	






B E R T A
FAMILY WINES

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Winemaking notes

Pinot noir and Pinot gris in sandy loam soil with medium fertility. Yield of 12 ton/ha with 2.700 plants/ha and drip irrigation.

Hand harvested. Each variety is pressed separately. Decanted cold and then blended for fermentation at 16°C for 20 days. Then racking to used barrels for natural clarification for 3 months. Second fermentation in the bottle at 18°C and aged on the lees for 36 months more. Disgorged cold, with the final cork in place it is bottle-aged for 12 months before going on sale.

Tasting notes

Golden yellow colour. Fresh aromas of apples and citrus with notes of butter and toast delivered, a complexity delivered by the evolution of the wine in the bottle. On the palate, creamy and elegant long-lasting bubbles. Ideal for "surf and turf" boards. Oysters, crab, smoked salmon cocktail.

Server at 8°C





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Bottle

Type	Espumante P16
Colour	Olive Green
Weight	551 grs.
Volume	750 cc
Height	29,5 cms.
Diameter	8,4 cms.
Total weight	1.325 grs.
Barcode	0659438775303



Case

Type	6 bottles lying down position
Length	32,5 cms.
Height	20,0 cms.
Width	28,0 cms.
Volume	0,0182 m3
Total weight	8.610 grs.

