




B E R T A
FAMILY WINES

Sparkling Extra Brut

Variety	Cinsault 70% + Moscatel 30%	
Vineyard	Cerro Negro	
DO	Itata Valley	
Alcohol	12,0%	alc/vol
Total acidity	3,46	g/L sulfuric
pH	3,31	
Residual sugar	0,77	g/l glucose
Free sulphur	28,00	mg/L
Total sulphur	104,00	mg/L
Volatile acidity	0,39	g/L acetic
MLF	0%	
Method	Charmat	






B E R T A
FAMILY WINES

Sparkling Extra Brut

Winemaking notes

Cerro Negro area. Muscat and Cinsault from clay loam soil with medium fertility. Yield of 14 ton/ha with 3.200 plants/ha and unirrigated. Ungrafted bush vines grown 'en vaso'.

Hand harvested. Each variety is pressed separately. Decanted cold and then blended for fermentation at 16°C. Without malolactic fermentation and without barriques. Second fermentation in tanks at 15°C, aged on the lees for 60 days and then bottled cool.

Tasting notes

Yellow lemon colour. Aromas dominated by the Cinsault, with fresh red fruits such as cherry and morello cherry. The palate is soft and delicate with creamy and pleasant bubbles. Fresh finish with a slight sensation of sweetness provided by the Muscat.

Ideal accompaniment for cheese and charcurterie boards. Also for pairing with fresh seafood such as oysters.

Serve chilled between 5 and 8°C.





Sparkling Extra Brut

Bottle

Type	ES ECOVA MUMN P22	
Colour	Green	
Weight	775	grs.
Volume	750	cc
Height	29,6	cms.
Diameter	9,4	cms.
Total weight	1.525	grs.
Barcode	0659438775365	



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	9.500	grs.

