

CASTELAR

BRUT RESERVE



Produced under the technical direction of the prestigious Chef de Cave Pierre Yves Harang.

Varieties: 50% Pinot Noir & 50% Pinot Meunier.

Kilograms per hectare: 10,000.

Hectoliters per hectare: 40.

Region: Juanicó - Canelones.

Soil: calcareous clay.

Climate:

Temperate with oceanic influence.

Average annual temperature 16.6°C (61.8°F).

Well defined seasons with hot summers and cold winters.

METHOD OF PRODUCTION:

Sparkling wine made per the "méthode traditionnelle" of Champagne.

WINEMAKER'S NOTES:

This natural sparkling wine was created with the idea of being distinct from other sparkling wines in Uruguay up until now. From the moment of harvest, the priority is the characteristics of the grapes for the purpose of creating sparkling wines instead of still wines.

We highlight the second fermentation, which per the rules of the "méthode traditionnelle", is distinct for being aged with its yeasts for 18 months.

Color: amber with pearly hues and fine, persistent bubbles.

Nose: considerable aromatic richness; a substantial, powerful and fresh wine.

Palate: its roundness and velvety palate complement the full body, beautiful structure and a pleasant finish due to its fruit and persistence.

Service: up to 12°C (53°F).

Recommendation: ideal as an aperitif and notably accompanies any menu, especially red meats.

