

CASTELAR

EXTRA BRUT



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

Varieties: 90% Chardonnay & 10% Viognier.

Kilograms per hectare: 10,000.

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.

Color: golden blonde with soft greenish hues

Nose: perfumed, displaying hints of lime, tropical fruits and some notes of white flowers.

Palate: perfect balance between acidity and freshness; its roundness, smoothness and discrete power ally with elegant levity and creamy flavor to come together in a persistence rich in finesse.

Service: up to 12°C (53°F).

Recommendation: excellent as an aperitif and goes very well with crustaceans and seafood appetizers

