

# CICLOS

## Sparkling Extra Brut

### ORIGIN:

Calchaquí Valley, Argentina.

### STORYLINE:

Ciclos is the maximum expression of the Calchaqui Valley Continental Desert Climate. This line synthesizes the spirit and magic of a unique terroir mixing cold mornings and nights with warm and sunny days that impact colour, aroma and flavor concentration.

### TERROIR:

Deep, poor, rocky soils. Irrigation from the Andes. Wide thermal amplitude with big differences (approximately 22° C between the minimum during the cold mornings and nights, and the maximum during sunny days). Dry climate, little rainfall, 120mm of rain a year, 15% humidity and 300 days of sunshine. Cold mornings and nights, and long hot days result in wines that are highly concentrated in color, aromas and flavors with a unique fruity character.

### VARIETY:

70% Torrontes; 15% Chardonnay; 15% Malbec

### WINEMAKING:

- Harvested manually, destemmed and received cooling
- Static clarification made by cold
- First fermentation with selected yeasts made between 13-16°C
- Slight clarification
- Second fermentation using the "Charmat Lungo" method in small tanks at 14 ° C
- Kept in touch on the lees for 120 day

### FOOD PAIRING:

Ideal a cocktail reception, scallops in pastry, shrimp skewers or cheese (brie, goat's cheese)

### TASTING NOTES

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Intense greenish yellow color



Typical Chardonnay aromas of apples and pineapples with sparkles of flowery notes given by the Torrontes



Fresh, with a great body thanks to the Malbec, persistent and delicate flavour. Great equilibrium between acidity and sweetness

### ANALYTICAL DATA

Alcohol	Residual Sugar	Acidity	PH
12% alc/vol	9,00 grs./lt	6,50 grs./lt	3,10

