



Fabre Montmayou
BODEGAS Y VIÑEDOS



BRUT NATURE

GRAPE VARIETIES

Chardonnay 60% : Lujan de Cuyo
Pinot Noir 40% : Valle de Uco

YIELD

45 hl/ ha
Manual harvest into small 20 kg trays.

VINIFICATION

The best grapes were selected and then gently pressed in bunches. The musts were decanted and chilled for 24 hours before fermentation. Each variety was fermented separately in small stainless steel tanks and at controlled temperatures between 14 and 16 ° C. The final assemblage was defined after numerous tastings and according to the traditional style of Fabre Montmayou. Foaming took place at low temperatures and for more than a month. Then the wine remained on the lees for 6 more months.

TASTING NOTES

Attractive colour, with fine and persistent bubbles that emphasise the wine's elegance. On the nose, a great balance of fresh fruit notes with a complexity from contact with the lees. On the palate the personality of the assemblage stands out, with a rich, elegant structure and a remarkably balanced acidity.

