



TREZ

WINES

PETIT TREZ RESERVA EXTRA BRUT

Winemaker: **Gonzalo Mazzotta**

Winemaker Consultant: **Roberto de la Mota**

Variety: **95% Pinot Noir / 5% Malbec**

Harvest Practice: **Manual**

Harvest: **Middle February**

Vineyard: **Tunuyán, Valle de Uco, Mendoza**

Method: **Charmat**

Alcohol level: **12,2% vol.**

Residual Sugar: **9 g/l**

Extra Brut

TERROIR AND WINEMAKING

The vineyards are located in Tunuyán, Valle de Uco, Mendoza, Argentina, 1.020 mts. above the sea level in a privileged terroir where the climate is fresh and dry and with a significant temperature amplitude. Manually harvested in middle February, the grapes are shipped to the winery in 18 kg boxes. After stemming they are pressed and then the fermentation stage begins in stainless steel tanks to make the base wine. Then a second fermentation that takes approximately 60 days is carried out. In the Charmat method this is done in steel tanks where the "tirage liqueur" is added, which, as in the champenoise method, is a mixture of sugar and yeast. During this process the lees are left in suspension in order to add complexity and manoproteins for sweetness and roundness in the mouth. Through this technique the aromas are much fruitier and with signs of toasted bread.

TASTING NOTES

Sight: onion skin colour, small bubbles, persistent, elegant

Nose: cherry, apple and pineapple with traces similar to toasted bread

Palate: viscous, persistent and elegant with a pleasant acidity and freshness

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