



**FAMILIA CROTTA**  
DESDE 1933



Extra Brut

**Comienzos**

750ml

#### **Variety**

60% Chardonnay, 40% Pinot Noir

#### **Vineyards**

Region: Uco Valley. Mendoza. Argentina

Harvest: Fourth week of February

#### **First fermentation**

After the grapes are cold-pressed, the juice is settled with pectolytic enzymes for 36 hours. Using selected yeasts, an alcoholic fermentation is then carried out at 60.8°F, followed by a protein stabilization with the addition of bentonite.

#### **Second alcoholic fermentation by the Charmat method**

In this second fermentation, which takes place during 30 days at 60.8°F, selected yeasts are added and the lees are stirred by mechanical agitation. The process is followed by a cold tartaric stabilization with the addition of cream of tartar during 7 days at -26.6°F.

#### **Ageing on lees**

When the alcoholic fermentation finishes, the wine has been in contact with the lees for 30 days. This favors the autolytic process of the yeasts, resulting in a wine of greater bouquet and in-mouth volume.

#### **Tartaric stabilization**

This process, which is carried out during 7 days by adding cream of tartar and cooling the wine at -3° C (26.6° F), results in the precipitation of bitartrate crystals.

#### **Filtering techniques**

Once the process of tartaric stabilization is over, the wine is grossly filtered with diatomaceous earth. This stage is followed by a polishing filtration with lenticular filters, which finishes with absolute-rated membrane cartridges when the wine is bottled.

#### **Analytical data**

Alcohol: 12.6 % v/v

Sugar: 7.50 g/l

Total acidity: 6.00 g/l

Volatile acidity: 0.30 g/l