

SPARKLING EXTRA BRUT



VINEYARD & PRODUCTION INFO

Soil: volcanic. Lightly eroded clay formed by basalt, high levels of carbonate and limestone, volcanic tuff and alluvial stones.

Climate: continental, cold semi-arid with warm summers and dry cold winters. Annual precipitation level is around 305 mm.

Harvest time: middle of August



WINEMAKING & AGING

Varietal composition: Rkatsiteli

Vinification: manual harvest followed by selection table.

Pressed and after a cool 24 - hour decantation process, the juice is fermented at 57-61 °F for 20 days.

Second fermentation is carried out in pressured stainless-steel tanks for 30 days.



TECHNICAL DATA

Alcohol: 12%



FOOD PAIRINGS

Perfect as an aperitif and with oysters, fresh seafood, shellfish, sushi, ceviche, light appetizers and fresh goat cheese.



TASTING NOTE

Fresh and vibrant, with aromas of green apple, citrus and white flowers, accompanied by subtle mineral nuances.

The palate is crisp and lively, with bright acidity, fine persistent bubbles and a clean, dry character.

The finish is refreshing, with delicate citrus and mineral notes.

PRODUCER PROFILE

Estate owned by: Eurnekian family

Winemaker: Gabriel Rogel & Michel Rolland

Total land under vine: 400 ha

Region: Ararat Valley
(Armavir Region-Armenia)

