

# SUPRÊME

## EXTRA BRUT

### ORIGIN

Leyda Valley.  
65% Chardonnay and 35% Pinot Noir.

### VINEYARDS

Soil: The valley has gently rolling hills with good drainage and different areas are exposed to varying levels of sunlight.

The soil in this plot has a very fine texture. The top layer is shallow clay with poor fertility and this is followed by a sedimentary “cracked” clay profile. The subsoil is decomposed granite rock and has a diverse mineral structure.

### WINEMAKING

Reception: The grapes were manually harvested into 12-kg bins. Once the grapes were selected, the whole clusters were placed directly on the pneumatic press.

Fermentation: This took place in stainless steel tanks over the course of 18-20 days at temperatures of between 16°C and 17°C to bring out the varietal aromas and tastes. Following the first fermentation, the cuvée was made to bring out the best characteristics of the two varieties.

Then the wine was clarified and stabilized. Before being bottled, the “Liqueur de Tirage” was added to start the second fermentation, which took around 2 months at a controlled temperature. The wine was then kept sur lies for 12 months, after which the dégorgement took place and the “Liqueur d’expédition” was added.

### PRODUCT DESCRIPTION

This wine was produced using the traditional method. Only the best Chardonnay and Pinot Noir grapes were used, from exceptional terroirs in our Leyda Valley vineyards. Its bright yellow colour, complex aroma and delicately dry palate give it great elegance. Its fine, persistent bubbles make this a very fine, high-class product.

Best served chilled at between 6°C and 8°C.

### WINEMAKER

Carlos Concha.



# UNDURRAGA

## Sparkling