

FINCA ABRIL

WINERY & VINEYARD

UCO VALLEY - MENDOZA - ARGENTINA

GRAPE VARIETY	Pinot Noir – Chardonnay
TYPE	Extra Brut
HARVEST DATE	2025
WAY OF HARVEST	Manual with scissors - 10kg boxes
VINEYARD	La Consulta - Uco Valley – Mendoza – Argentina - 1034m/asl
PRODUCTION PROCESS	Short Charmat Method
ALCOHOL	13% by vol.
WINEMAKING NOTES	<p>Pale golden color with subtle salmon-hued highlights, featuring fine, elegant, and persistent bubbles.</p> <p>On the nose, primary aromas of white fruits stand out, accompanied by delicate floral nuances.</p> <p>On the palate, the initial impression offers a light hint of fresh red fruits, seamlessly blending with subtle notes of yeast and toasted bread characteristic of the second fermentation.</p> <p>Medium-bodied with a harmonious finish, its sensory integration is precise and well-defined.</p> <p>Perfect to enjoy with sushi, seafood, and delicate fish dishes, where its freshness and elegance enhance every bite. It also pairs beautifully with white meats, fresh salads, and light dishes, but truly shines at the end of the meal: it pairs deliciously with red fruit-based desserts, pavlovas, tartlets, and sorbets. It also harmonizes very well with mild dessert cheeses such as young brie, camembert, or creamy goat cheeses.</p> <p>A fresh and elegant sparkling wine that adapts to a wide range of moments and culinary styles, demonstrating exceptional versatility.</p>
FOOD PAIRING	
TO SERVE	Suggested drinking temperature: 6°C to 8°C



Extra Brut

