



Navarro Correas Espumante Extra Brut

For three centuries, the famed Navarro Correas winery has innovated and set the standards of excellence in Mendoza, Argentina. First, it was with Malbec, planted by Juan de Dios Correas in 1798, and re-defining the possibilities of the terrific, yet obscure French-origin varietal. Now, it is with their remarkably expressive sparkling wines – grown at altitude, and made in a crystalline, vivacious style that offers the rare opportunity to taste an “Alpine Sparkler”. With over three months on lees, this blend of Chardonnay, Pinot Noir, and Chenin Blanc delivers the great structure and delicacy only possible at high-altitude.



LOCATION

Region: Agrelo, Mendoza, Argentina.
Appellation: Mendoza.



SOIL

Rocky (igneous composite), sandy, well-draining.



ESTATE

Bodega Navarro Correas.



VINE

Training: Spurred cordon, vertical.
Age: 7-10 years old.
Density: 5,800 vines per hectare.



WINEMAKER

Celia Lopez.



VINIFICATION

Temperature controlled, stainless steel fermentation, Charmat method.



VARIETALS

60% Chardonnay,
30% Chenin Blanc,
10% Pinot Noir.



BARREL

None.



RESIDUAL SUGAR

6.1 grams per liter.



MATURATION

1 month in the bottle.



ACIDITY

7.5 grams per liter.



VINTAGE PRODUCTION

40,000 cases.



ALCOHOL

12% by volume.



FOOD PAIRING

Shrimp cocktail, grilled halibut, and Phad Thai.



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