

ROSELL BOHER ENCARNACIÓN

TECHNICAL DATA

GRAPE VARIETY
80% Chardonnay and 20% Pinot Noir.

VINEYARD LOCATION
Uco Valley, Mendoza, Argentina.

METHOD
Traditional or Champenoise.

PROCESS
Ageing on lees: at least 24 months.

SERVING TEMPERATURE
Serve at 6°C to 8°C.

NOTAS DE CATA

VISTA
Bright golden yellow with delicate bubbles.

NARIZ
A mix of nutty and fruity aromas combined with citrus fruit and toasty notes derived from ageing on lees.

BOCA
A complex soft dry palate with refreshing acidity combined with quince, apple and pear notes, typical of the main grape variety and a well-structured body given by the Pinot Noir and the extended period of ageing.

