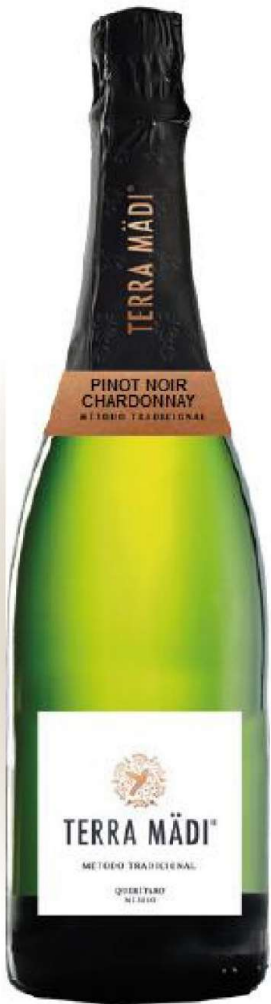




Terra Mädi Pinot Noir ~ Chardonna

TERRA MÄDI®



DRY WHITE SPARKLING WINE

Grape Varieties

Pinot Noir Chardonnay

Analysis

11.5% Alc. Vol.	3.9g/L Total Acidity
16g/L Residual sugar	3.0 pH
	5 atm Pressur

Pairing



Serving temperature: 6°C to 8°C

A match made in heaven for both salty and sweet snacks, such as strawberry with chocolate, patatas bravas (spicy fried potatoes), cheese, and poultry dishes with lightly seasoned cream sauces.

Vinification

Aging

18 months *sur lies* in the cellar. Varietals are manually selected, and independently destemmed and crushed; next, the maceration process takes place in stainless steel vats, giving rise to a 10-day controlled fermentation at temperatures ranging from 17 to 20°C which uses previously selected yeasts. Once the first fermentation of every varietal is completed, a coupage is prepared (a blend of finished wines), and previously selected yeasts together with a liqueur de tirage are added thereto. Wine is immediately bottled and stored at a cellar 25 meters below ground surface for second fermentation purposes. This process, which allows bubbles to develop naturally, is characteristic of the Champenoise method. Upon completion of the aging process, the remuage or riddling is conducted in pupitres by manually rotating bottles 1/8 of a turn every day. Lees are removed (disgorgement); and finally, the cork and the wire cage are placed and the bottle labeled.

Tasting Notes



Appearance

Transparent, clear and bright sparkling wine with a straw yellow hue and greenish flashes. Persistent medium-sized trail of fine beads that form a lavish cordon de mousse on the wine surface that confirms the Champenoise method.



Nose

Elegant and fairly expressive; fruit-driven, with highlights of pears, green apples, citrus and lees (derived from the aging process).



Palate

Dry and fresh with an ample attack; highlights of lees during the aftertaste; elegant perlage with a medium attack.

Cultivation Zone

Doña Dolores Vineyards
Valley of Bernal, Ezequiel Montes
Querétaro, México



The unique geo-climatic conditions of Finca Sala Vivé vineyards result in an extreme viticulture, which, in turn, translates into very high quality.

Northern Hemisphere	35°C max.
2,000 meters above sea.	-2°C min.
Mild	287 mm.
Semi-desertic.	

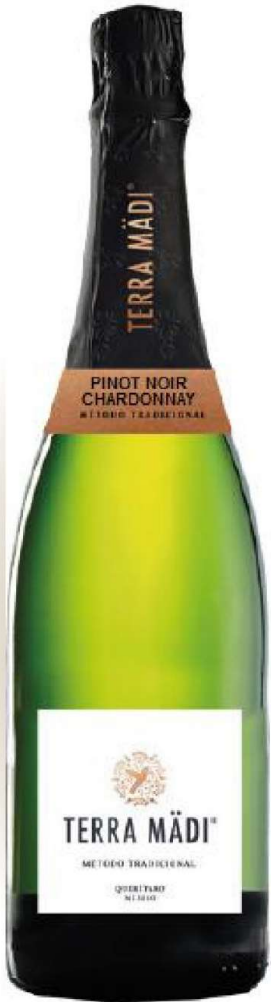


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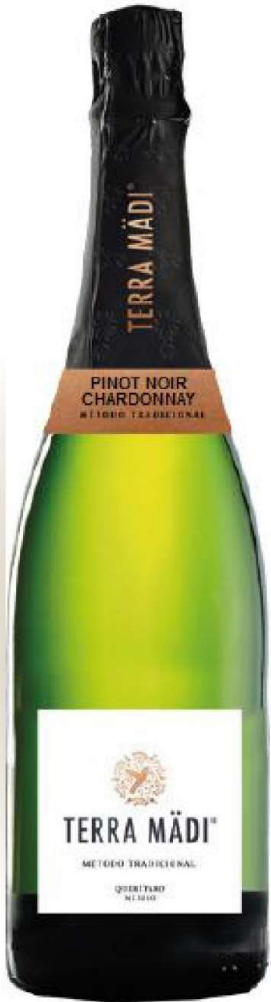


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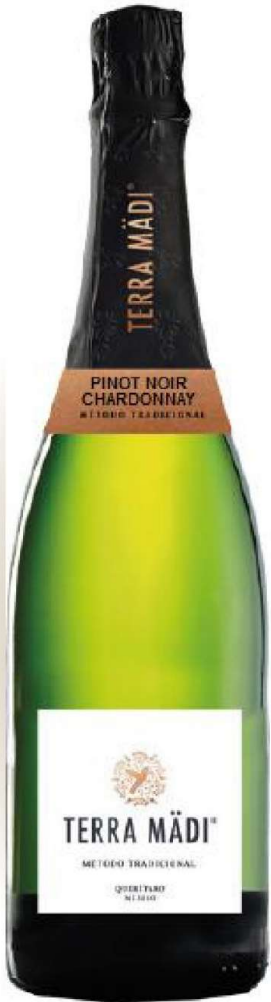


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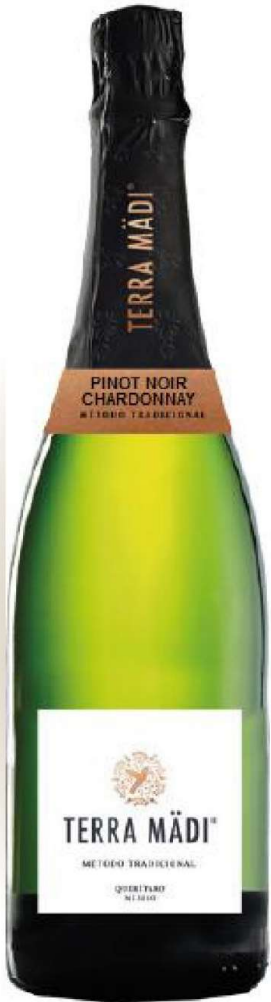


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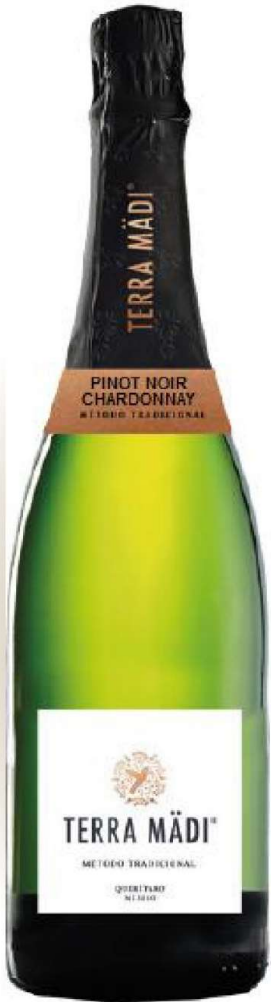


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Terra Mädi Pinot Noir ~ Chardonna

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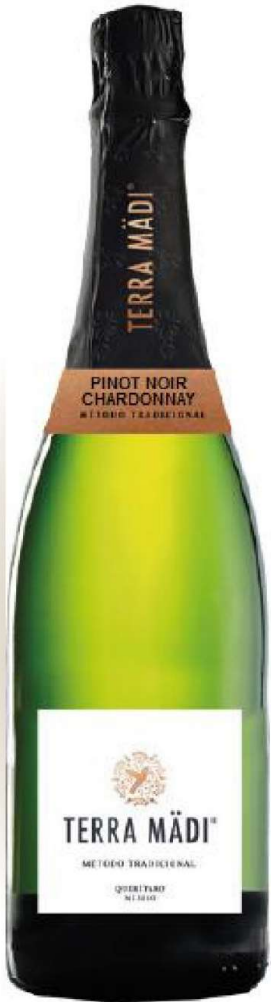


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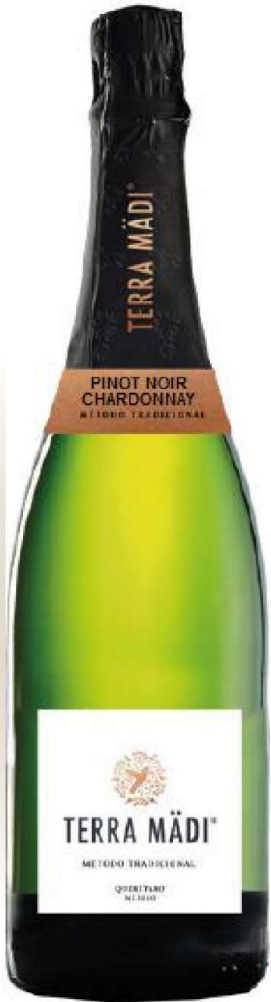


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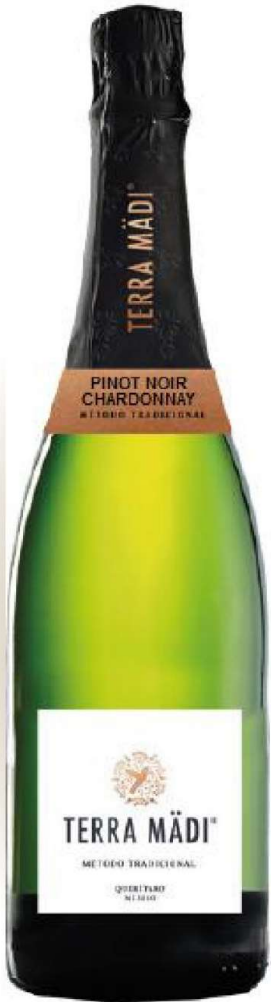


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