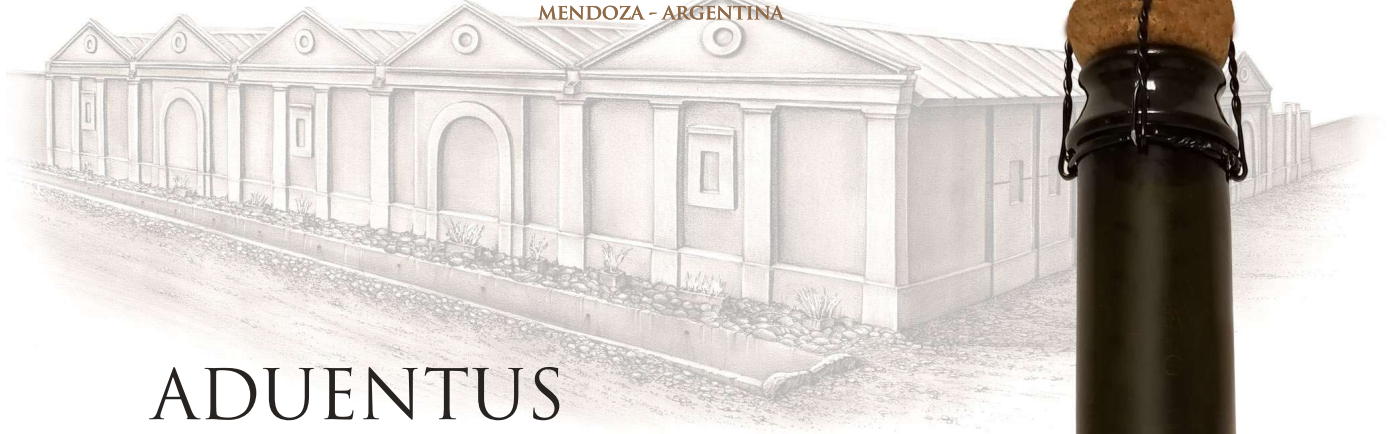


# ANTIGAL

— WINERY & ESTATES —  
MENDOZA - ARGENTINA



## ADUENTUS SPARKLING

MENDOZA, ARGENTINA

### WINEMAKING:

Made with Chardonnay grapes, hand-picked and double sorted in boxes of 18 kg, from our “La Dolores” Vineyard in Tupungato. The first fermentation is carried out with selected yeasts for 15 days at temperatures from 15 to 18 ° C. The second fermentation takes place in pressurized tanks using the Long Charmat Method, allowing prolonged aging on its lees in order to achieve greater taste complexity.

### TASTING NOTES:

Steely yellow color with greenish tones. Aromas of flowers specifically honeysuckle, notes of butter, almonds, toasted bread, white peach and amaretis. Very fruity and intense. To the palate it has good balance of acidity, fresh, excellent structure, elegant, unctuous, good volume and long finish.

Miriam Gómez  
Winemaker

### WINE INFORMATION:

APPELLATION: Uco Valley, Mendoza, Argentina  
COMPOSITION: 100% Chardonnay  
ALCOHOL: 12.9% | TS: 7.50 g/l | PH: 3.55  
AGING: On its lees in order to achieve greater complexity in the mouth

