

*Cosecha Especial*

## COSECHA ESPECIAL VINTAGE

### Tradicional Method

#### VARIETY

60 % Chardonnay  
40% Pinot Noir

#### APPELLATION

Luján de Cuyo, Mendoza, Argentina.

#### FERMENTATION

Fermentation (selected yeasts)

Tirage (second fermentation) is performed following the traditional method (champenoise) with the addition of selected yeasts during 40 days at a temperature between 15-16°C (59-61°F). Wine was aged and remained in contact with the lees for 18 months at a controlled temperature of 14°C (57°F).

#### WINEMAKER COMMENTS

This sparkling wine displays an attractive color with a delicate and persistent perlage. In the nose, it is an expressive wine with a complex bouquet, where toast and citric notes stand out. In the mouth, it displays an outstanding mark with a delicate attack, very good structure and great complexity. Excellent balance and persistence.

#### TECHNICAL INFORMATION

Alcohol	12.0 %
Total Acidity	5,81
PH	3,3
Reductive Sugar	4,60
Average Brix at harvest	20,3°



*Bonomi*

David Bonomi  
Chief Winemaker

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