

SOIGNÉ



SOIGNE BRUT NATURE

GRAPE VARIETY

Chardonnay.

VINEYARDS

Tupungato - Lujan de Cuyo, Mendoza.

Vine age: 30 years old

VINIFICATION

Method: Champenoise

With controlled temperature and selected yeasts

Aging in bottle: 5 years.

TASTING NOTES

Sight: intense yellow color, typical of the Pinot Noir and its maceration.

Vigorous and persistent pinpoint bubbles.

Nose and mouth: defined yeasts, citric notes and memories of tropical fruits.

Ideal drinking temperature: 6° C.

RECOGNITIONS

Gold Medal, Vino Forum 97 Presov, Slovakia

Gold Medal, Japan International Wine Challenger 2001, Tokyo Japan

Silver Gold, Urgup 1995, Turkey

Silver Medal, Grandes Campeones Veritas Com. '99, Paarl South Africa

Silver Medal, Atlanta Wine Summit '98, Georgia Int. Wine Comp. USA

Bronze Medal, Concours Mondial de Bruxelles Belgium, 1995

Bronze Medal, Japan International Wine Challenger 1999, Tokyo Japan

5 Stars Hamburg Germany 2004 (Pro Wine)

89pts. The only sparkling wine that received a mark in South America (W.A.)

Honorary Diploma Vinandino '93 and Vinandino '97, Argentina

92pts Soigne Brut Nature (J.L.B)

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