



THE FIRST SPARKLING WINERY IN CARNEROS

## 2015 Alquimia

Our late disgorged Alquimia is named in honor of the magic of winemaking and how we transform hand-picked Carneros grapes into our version of liquid gold. Every year a unique creation is released exclusively to our club members with limited availability.

This vintage wine is one-of-a-kind, it is a four and a half year aged brut that is both elegant and complex.

**COMPOSITION:** 100% Chardonnay

**AGING:** 4.8 years on the yeast

**APPELLATION:** Carneros

**ALCOHOL:** 12.5%

**TA:** 0.83 g/mL

**PH:** 3.21

**RESIDUAL SUGAR:** 11.8 g/L

**CASE PRODUCTION:** 500



### **TASTING NOTES:**

This sparkler opens with aromas of cherry cream soda and citrus. Juicy Fuji apple greets the palate followed by fresh Navel orange. Notes of lemongrass lead to a lingering creamy finish.

### **VINTAGE NOTES:**

The 2015 vintage will be remembered as one of the coolest growing seasons on record in Northern California. This cool weather during bloom caused the vines to set a light crop and continuing through the growing season slowed the ripening of the grapes. This resulted in a harvest delayed by several weeks without a drop in acid. The combination of a light crop and extra hang time on the vines produced fruit of excellent concentration and character.

### **WINEMAKING PROCESS:**

Grapes are handpicked and transported to the winery in small bins where they are gently whole-cluster pressed to retain the delicate vibrancy and freshness. Only the first press, with the most delicate flavors and aromas, is used for this wine that is fermented in stainless steel tanks at 55-60°F. After 6 months of first fermentation, the winemaking team assembles the final blend from 20 base wines, hand selected from our best press fraction (or cuvée).

### **FOOD PAIRINGS:**

The lush minerality of this blend lends itself to a variety of pairings. Start with Thai noodle salad or wedge with tangy blue cheese and smoky bacon. Ratatouille with creamy polenta or even French Fries with béarnaise sauce will pair with the robust flavors created by this blend.

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