



NOUVELLERE

CABERNET FRANC



ELABORATION:

VARIETAL COMPOSITION: 100% Cabernet Franc.

ORIGIN: Grapes grown in San José, Tupungato, Mendoza, Argentina, at 1200 masl.

METHOD: Traditional or Champenoise.

TYPE OF SPARKLING WINE: Extra brut with 8 g/l of sugar.

AGEING ON LEES: 12 months.

SERVING TEMPERATURE: 5 to 7 °C.

TASTING NOTES:

Pale yellow color with copper nuances. Floral aromas with hints of candied fruit surprise the nose.

On the palate, it offers a creamy mouthfeel, medium acidity, and traces of red fruit. Outstanding finesse and elegance.

FOOD PAIRING:

Even though it comes from a structured stock, the elegance of this sparkling wine makes it the perfect pair for dishes such as beef carpaccio with cheese flakes and mint leaves, or roasted vegetable lasagna.