



NIETO SENETINER

EXTRA BRUT

ORIGIN

Luján De Cuyo, Mendoza

VARIETAL COMPOSITION

Pinot Noir / Malbec

TECHNICAL INFORMATION

Alcohol: 12,5% Total Acidity: 6,5 g/l PH: 3,3

TASTING NOTES

Salmon colour, with small and persistent bubbles that refer to the care and control of its elaboration. Captivating nose with a perfect combination of aromas such as yeast, toast, candied fruit and white flowers. In the mouth it is intense, fresh and with great balance.

FOOD PAIRING

Great partner to appetizers, white meats, seafood, sushi.
Frozen desserts, fruit tarts, chocolates.

SERVING TEMPERATURE

6 - 8°C

