



NIETO SENETINER

GRAND CUVÉE
BRUT NATURE

ORIGIN

Mendoza

VARIETAL COMPOSITION

Assamblage based on Pinot Noir.

TECHNICAL INFORMATION

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

TASTING NOTES

Distinguished by its very light onion skin colour, with abundant small bubbles that confirm its finess and quality. Aromas of white flowers combined with yeasts, reminiscent of toasted bread due to the ageing in French oak. In the mouth it is balanced, fresh with good volume.

FOOD PAIRING

Seafood, sushi, smoked trout and salmon and cheeses soft.

SERVING TEMPERATURE

8°C

