



CASTELAR EXTRA BRUT N/V

REGION: CANELONES, Uruguay

APPELLATION: Juanico

YIELD (HI/Ha): 50 HI/Ha

BLEND: 90% Chardonnay 10% Viognier

WINEMAKER: Santiago Deicas

VINEYARD

Calcareous soils of expansive clays, with great capacity of deep aeration into the profile thanks to the formation of deep cracks in drier months, especially during summer season.

Gentle slope of 1-2%

Temperate climate with cool nights.

Average temperatures during ripening season range from 27°C to 17°C.

Sunlight hours during vegetative cycle: 1765 hrs.

45 MASL.

VITICULTURE

Sustainable production: using management techniques focused on achieving qualitative results with the least impact on the environment, ensuring the safety of our products and the safety of employees.

WINEMAKING

Methode Traditionelle.

100% hand harvest, cold pressing without destemming.

Fermentation with selected yeasts at 15°C.

Second fermentation in bottle.

TASTING NOTES

Pale gold colour with green reflections.

Scented nose, citrus, floral.

Perfectly balanced palate between acidity and freshness; elegant, fine and persistent bubbles.

www.juanico.com



CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes