SPARKLING LAS MULAS

VINTAGE: 2018
TYPE OF WINE: Sparkling Area
D.O.: Dry Farming Area
VARIETIES: 100% País
HARVEST DATE: From March 2 to April 15
NUMBER OF BOTTLES PRODUCED: 60,000

VINIFICATION
PRESSING: entire bunch
TYPE OF FERMENTATION: first alcoholic fermentation 100% in stainless steel tanks.
LENGTH OF FERMENTATION: 18 days first, 45 days second in bottle
FERMENTATION TEMPERATURE: 16° C first in tank and 12-16° C second fermentation in bottle.
AGEING: 5 to 6 months in its lees.
BOTTLING DATE: August 2018
BOTTLING AGEING: at least 12 months in bottle.

TECHNICAL DATA
ALCOHOL LEVEL: 12% PH: 3,1
ACIDITY LEVEL: 4,5 grs/l (as tartaric) Dosage: 4 gr./L.
TYPE OF SPARKLING: Extra Brut
ALLERGY ADVICE: contains sulfites
PROPERLY STORED, THE WINE WILL HOLD ITS POTENTIAL FOR THE NEXT: 7 to 10 years.

FORMATS AVAILABLE: 75 cl.

TASTING NOTES
Pale yellow color, with fine and persistent bubbles. Hints of red and citrus fruits dominate on the nose. On the palate, fresh, lively, and genuine, characteristic of the ancestral País varietal.

SERVING SUGGESTIONS
The perfect wine for any celebration.

VINTAGE 2018
The 2017–2018 season began with a very hot, sunny, and dry summer 2017. Spring 2017 was uneventful, with some rainfall, good conditions in terms of temperature and sun exposure, and no significant frost events. In the late spring, just before summer, the influence of the phenomenon known as La Niña became more noticeable. La Niña leads to a cooling of the Pacific Ocean, which brought about somewhat cooler-than-normal temperatures in December and the first few days of January. Spring saw good temperature and sunlight conditions throughout, followed by a mild summer.