



JASMINE MONET

ORGANIC VINEYARD

BLACK EXTRA BRUT

COMBINES OPULENCE, FRESHNESS, INTENSITY AND SOFTNESS. IT IS THE PERFECT COMUNION BETWEEN THE HARMONIOUS ELEGANCE OF PINOT NOIR AND THE AROMATIC COMPLEXITY OF CHARDONNAY



ORIGIN:

Mendoza,
República Argentina.



VARIETAL:

Pinot Noir 15%
Chardonnay 85%.



VINEYARDS / ALTITUDE:

CHARDONNAY,
Luján de Cuyo vineyards
1.000 masl.

PINOT NOIR,
Valle de Uco vineyards
1.200 masl.



PRODUCTION:

80/100 qq/ha.



METHOD:

Natural Manual Long
Charmat following
strict quality
standards.



Alc.: 11.8 %.

Sg.: 8 g/l.



SERVING

TEMPERATURE:

Between 4° and 6°.



PACKAGING:

	WT. PER CARTON	CARTON PER PALLET	WT. PER PALLET
- 6-BOTTLE Carton x 750 ml.	10,4 Kg.	112 14 base x 8 rows	1.164,8 Kg.
- 6-BOTTLE Carton w/case x 750 ml.	10,7 Kg.	96 18 base x 5 rows	1.027,2 Kg.
- GIFT SET 1 BOT x 750 ml. + 1 ICE BUCKET + 2 GLASSES	2,7 Kg.	120 24 base x 5 rows	324 Kg.

TASTING NOTES



SIGHT:

Pale yellow color with soft green tones.
Plenty and delicate bubbles, forming an intense
and lasting crown.



NOSE:

Green Apple aroma, citrics accomplished
with yeast and coconut aroma.



MOUTH:

Soft entry, foam is harmless to the palate.
Natural acidity leveled by its residual sugar
content. Mouth receives same senses as nose does.

In order to guarantee the quality and naturalness of our products please keep in cool, dark places with no vibration present.

JASMINE MONET IS THE FULL EXPRESSION OF THE PHILOSOPHY FOR NATURE AND ENVIRONMENT CARE.

ETHICALLY MANUFACTURED