



JASMINE MONET

ORGANIC VINEYARD

BLACK 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:

Valle de Uco, Mendoza, República Argentina.



VARIETAL:

Pinot Noir 15%
Chardonnay 85%.



VINEYARDS / ALTITUDE:

CHARDONNAY / PINOT NOIR
Gualtallary vineyards,
Tupungato, Valle de Uco.
1.200 msnm.



PRODUCTION:

80/100 qq/ha.



METHOD:

Natural Traditional
following
strict quality
standards.



Alc.: 12 %.

Sg.: 6 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.	115 23 base x 5 rows	1.196 kg.
- 6-BOTTLE Carton w/case x 750 ml.	10,7 Kg.	100 20 base x 5 rows	1.070 Kg.
- GIFT SET 1 BOT x 750 ml. + 1 ICE BUCKET + 2 GLASSES	2,7 Kg.	100 20 base x 5 rows	270 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

CERTIFIED ORGANIC BY:

