



Aromatized sparkling wine-based drink

Classification

Alc. 8,0% by Vol.

Alcohol content

65 +/- 3 g/l

Total sugar

750, 375 and 200 ml

Formats

Fresita Original

2019

Varieties	Blend of White Wines, Muscat, Sauvignon Blanc, and Red Alicante Bouschet.
Vintage	Blend of different vintages
Origin	Non D.O. ; a combination of different Chilean wine regions
Harvest date	Between February and March each year
First fermentation (Base wines)	The first fermentation of the pressed grape must occurred in stainless steel tanks at 16°C-17°C with selected yeasts, resulting in the base wine
The second fermentation or prise de mousse	The second natural fermentation occurred using the Charmat method in stainless steel isobaric tanks at 17°C-20°C with selected yeasts and resulted in a dry sparkling wine
Dosage	Strawberry pulp
Preservatives used	Sulfur dioxide, SO ₂ (E220) and potassium sorbate (E202)
pH	3.2 +/- 0.3
Sparkling wine pressure	4.6 bar at 20°C (+/- 0.6 bar)
Tasting notes	Its intense, vibrant red colour with pink hues combines with an elegant aroma of strawberries with subtle citrus hints. The result is a fresh, young, soft flavour in the mouth with hint of delicate sweetness, emphasized by the effervescence of the fine, persistent bubbles
Food pairings	Ideal as an aperitif or paired with fish and shellfish, cheese, white meat or pasta dishes. Perfect with desserts
Serving temperature	Ideally between 4°C and 6°C
How to serve	<ol style="list-style-type: none"> 1. First chill the bottle, ideally to between 4°C and 6°C 2. Slowly turn the bottle through 180° and you will see the pulp mix with the sparkling wine 3. Remove the cork gently and carefully 4. Ideally serve in a champagne glass
Correct storage of the finished product	<ul style="list-style-type: none"> - Store in a clean, dry, fresh, well-ventilated area without vibrations - Do not store together with products with strong aromas (the odour passes through the cork) - Store in a walled, roofed area - Do not expose to direct light, especially sunlight - Store at a temperature of between 10°C and 20°C; the ideal storage temperature is 15°C. Avoid thermal shock