CASAL
sparkling brands

Fresita Orange

2019

Grape Varieties	Blend of White Wines, Muscat, and Sauvignon Blanc.
Vintage	Non Vintage, blend of different vintages.
Origin	Non D.O. , a combination of different Chilean wine regions.
Harvest of the grapes	Between January and March, each year.
First fermentation (Base wines)	The first fermentation of the pressed and decanting grape juice in stainless steel tanks at 16°C-17°C with selected yeasts, to obtain the dry base wine.
The second fermentation or prise de mousse	Natural second natural fermentation by Charmat method is in isobaric stainless steel tanks, at 17°C-20°C with selected yeasts to obtain the dry sparkling wine.
Fruits Pulps	Orange Pulp and a bit of Strawberry Pulp.
Preservatives used	Sulfur dioxide, SO2 (E220) and potassium sorbate (E202)
pH Total	3.1 +/- 0.3
Sparkling wine pressure	4.6 bar at 20°C (+/- 0.6 bar)
Tasting notes	Yellow-Orange color, fine and persistent bubbles. Fresh Orange and citric aromas, and a subtle hints of strawberry. Very fresh, Young in mouth with a pleasant finish.
Food pairings	As an aperitif, with fresh fruits, fish, shellfish, cheese, chocolates or desserts.
Temperature to consume	Always serve chilled, ideal between 4°C and 6°C
How to serve	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	- 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

Aromatized sparkling wine-based drink
Classification

Alc. 5,5% by Vol.
Alcohol content

55 +/- 5 g/l
Total sugar

750 and 200 ml
Formats