



**Aromatized sparkling wine-based drink**  
Classification

**Alc. 5,5% by Vol.**  
Alcohol content

**40 +/- 5 g/l**  
Total sugar

**750, 375 y 200 ml**  
Formats

## Fresita Ligero

2019

Variedades	Blend of White Wines, Muscat, Sauvignon Blanc. and Red Alicante Bouschet.
Vintage	Non, Vintage, blend of different vintages.
Origin	Non D.O., a combination of different Chilean wine regions.
Harvests 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	Strawberry Pulp
Preservatives used	Sulfur dioxide, SO <sub>2</sub> (E220) and potassium sorbate (E202)
pH Total	3,2 +/- 0,3
Sparkling wine pressure	4,6 bar a 20°C (+/- 0,6 bar)
Tasting Notes	Its intense, vibrant red pink colour 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	As an aperitif, or paired with fish and shellfish, cheese and meet and white meats, pasta dishes. Perfect with desserts.
Temperature to consume	Always serve chilled, ideal between 4°C and 6°C
How to serve	<ol style="list-style-type: none"> <li>1. First chill the bottle, ideally to between 4°C and 6°C</li> <li>2. Slowly turn the bottle through 180° and you will see the pulp mix with the sparkling wine</li> <li>3. Remove the cork gently and carefully</li> <li>4. Ideally serve in a champagne glass</li> </ol>
Correct storage of the finished product	<ul style="list-style-type: none"> <li>- Store in a clean, dry, fresh, well-ventilated area without vibrations</li> <li>- Do not store together with products with strong aromas (the odour passes through the cork)</li> <li>- Store in a walled, roofed area</li> <li>- Do not expose to direct light, especially sunlight</li> <li>- Store at a temperature of between 10°C and 20°C; the ideal storage temperature is 15°C. Avoid thermal shock</li> </ul>