

# DANTE ROBINO

“Extra Brut” – Mendoza, Argentina



B O D E G A  
DANTE ROBINO  
— DESDE 1920 —

## TECHNICAL NOTES

**Sub-region:** Lujan de Cuyo

**Alcohol:** 11.5% by vol.

**Varietal:** 50% Ugni Blanc, 50% Chenin

## WINEMAKING

Fermentation continues slowly for approximately 30 days. This liquid is decanted from its container into a stainless steel champagne-making tank in order to apply the Charmat method for champagne production. The tank is strewn with yeasts, which are left there to work for 25 days. Fermentation ends when the pressure at the tank is 6 atm.

## TASTING NOTES

**Color:** Yellow pale with greenish gold hues. Delicate and attractive bubbles.

**Nose:** Fresh and fruity. Complex: citric and yeasty notes. Slight hints of toasted bread.

**Palate:** Nice attack. Frank and well-balanced, with elegant texture. Its bubbles make delicate flavors come to life on the palate. Long finish.

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