



Fox Wines SpA  
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MAR ANDES

SPARKLING BRUT

BLANC DE BLANCS



- Vintage N/V
- Grapes 100% Chardonnay
- Origin Curicó Valley
- Harvest 100% Hand-picked and carried to the winery immediately after cutting. Grapes were carefully selected before crushing.

#### ■ Vinification:

Fermented with selected yeasts in 5.000 liters stainless steel tanks for 25 days at a controlled temperature of 13 to 18°C. Cold stabilized to prevent crystallization. Secondary fermentation for almost a month, where sugar and yeasts are added in order to obtain effervescence and increase the level of carbon dioxide. Gently filtered and then bottled using an isobaric machine.

#### ■ Tasting Notes:

A vibrant sparkling wine, pale with green hues and light persistent bubbles. On the nose, fresh apples and pears mingle harmoniously with sweet yeasty notes. In the mouth, this fresh and mouth-watering wine delights with flavours of orchard fruits, and offers a lingering fruity finish. Tiny and persistent bubbles give elegance and romanticism to this wine.

#### ■ Serving Suggestions:

Seafood like oysters is the perfect combination. Ideal as an aperitif with soft cheese or smoked salmon slices. Serve between 6° and 9°C.



MEAT



FISH - SEAFOOD ✓



PASTA



CHEESE ✓

#### ■ Analytic Data:

■ Alcohol content	12.50 %
■ Residual sugar	8.10 g/l
■ TA (C4H6O6)	7.40 g/l
■ PH	3.10



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Chile