


Levita



VARIETY : 100% organic Syrah 
VALLEY : Valle del Maipo
ALCOHOL : 12,5 %
SUGAR LEVEL : Extra Brut



NET CONTENT : 750 ML
TOTAL PRODUCTION : 1.500 bottles
(2012-2018); 2.600/2.800 from 2019 onwards
VINIFICATION METHOD : Traditional Method



COLOR : Bright and attractive pink color, in the rosewood shade range.
NOSE : The nose offers elegant and complex aromas, rich in red fruits such as cherries and raspberries, as well as peaches and white flowers.
MOUTH : The palate is complex, intense, balanced and very fruity, it evokes currants and black and bing cherries. Its bubbles are elegant and fine. It has a semi-sweet first impression that is nicely balanced by its final acidity.



CHEMISTRY :
· ALCOHOL : 12,5°
· PH : 3,02
· TOTAL ACIDITY (TA) : 4,78 g/L
· RESIDUAL SUGAR (RS) : 4,56 g/L



PAIRING : The gastronomic character of this sparkling wine allows it to be paired with different kinds of dishes, from appetizers to desserts. Because of its complexity and mouthfeel, it adapts to different preparations. Its soft and rounded tannins, perfectly harmonize, grilled salmon, octopus, and game birds. Also with sushi, Thai dishes, or red fruit cheesecake.

