



DEMISEC

The Valley and the Vineyards

Antares Demi Sec sparkling wine is sourced from the Central Valley of Chile, where well-defined seasons, a long and dry summer, and the cool breeze that blows down from the Andes combine into the essential conditions for the production of wines of unrivaled aromas and concentrated fruit flavors. In turn, the soil of the Andean foothills bestows a mineral character and good natural acidity upon our wines.

Vinification

Once the grapes have attained 11.5° of probable alcohol, they are harvested early in the morning to preserve the signature aromas and flavors of each variety. At the winery, grapes are carefully sorted to ensure that only the best fruit is used to make our wines. Alcoholic fermentation takes 15 days and is conducted in stainless steel vats under controlled temperatures between 12° and 14°C. A second fermentation process is then carried out in isobaric tanks (Charmat method) during which the wine remains in contact with yeasts to ensure superior end-product quality and bubbles are created.

Tasting Notes

Antares Demi Sec has a beautiful, bright pale yellow color with green shades. This medium-bodied sparkling wine has fine and elegant bubble, aromas reminiscent of citrus fruit like lime and grapefruit, a creamy texture, and a complex hazelnut and walnut-infused finish.

Aging Potential

Up to 3 years.

Technical Information

GRAPE VARIETIES: Blend of white varieties
APPELLATION: Central valley