

MAURICIO LORCA BODEGA & VINEDOS

(VISTAFLORES, UCO VALLEY, MENDOZA PROVINCE)

www.mauriciolorca.com



MAURICIO
LORCA
BODEGA Y VIÑEDOS S. A.

Mauricio Lorca has university degrees in Enology and Viticulture. At age 21 he began his professional life in Mendoza at Bodega Esmeralda. Two years later he joined Michel Torino in Salta. At 24, he returned to Mendoza to become Head Winemaker of Luigi Bosca. Four years later he was made Head Winemaker at Finca La Celia where he produced several prize-winning wines.

Young and highly talented, Mauricio Lorca started creating his own wines with grapes from his high-altitude vineyards in Vista Flores, Uco Valley, just four years ago. He is currently the winemaker at Bodega Enrique Foster, as well as the winemaker at his own winery Mauricio Lorca Bodega & Vinedos.

Fantasia Sparkling Extra Brut NV

CSPC# 739651

750mlx6

12.4% alc./vol.

Chemical Analysis	Acidity: 5.77 g/l	pH: 3.30	Residual Sugar: 6.94 g/l
Grape Variety	Chardonnay & Viognier		
Harvest	Hand harvested in plastic boxes of 18 kg., last week of January. High vertical vine training of high density, 6850 plants per hectare.		
Tasting Notes	Greenish-yellow color. Very expressive. In the mouth is fruity with delicate bubbles. There is presence of tropical fruits such as pears and apples. Smooth and elegant on the finish.		
Serve with	An ideal wine to serve with fish, seafood, poultry, veal or fish and rice due to its freshness. Also goes great with pasta and cream sauce; or serve with rich desserts. Best served at 8 degrees C.		
Scores/Awards	15.5 points - Jancis Robinson, JancisRobinson.com - May 11, 2010 89 points - Tom Firth, Wine Access - December 20, 2012		
Reviews	<i>"Elegant sparkling wine with a fresh fruity character, made from purely white grapes - Chardonnay and Chenin Blanc. Intense taste with aromas of citric fruits and white peach. Very fine perlage. Excellent value."</i> - ML, Winemaker <i>"Fine and fresh. Some autolysis on the nose, then fairly simple on the palate. Neat and tidy but not much depth."</i> - JR, JancisRobinson.com <i>"This is quite dark in colour for sparkling wine, with deep yellow-gold tones. The nose is rife with honey, lemon, mango, graham cracker and mineral aromas. A blend of chardonnay and chenin blanc, the palate shows a little wool and other flavours in line with the nose. There's a nice creaminess to the finish. This should be perfect with oysters or a variety of finger foods."</i> - TF, Wine Access		

