



# cJR

## REGINATO

### Blanc de Blancs

“CJR” are the initials of Celestina and Jose Reginato, the matriarch and patriarch of the highly regarded Reginato winemaking family. Jose and his son, Pepe Reginato, have been making sparkling wines since 1986. They produce both Charmat and “Metodo Tradicional” (bottle-fermented) sparkling wines and they are known to craft some of Mendoza’s most sought-after limited-production, boutique bubbly.

### The Philosophy

Unlike many other “factory” sparkling wine producers in Mendoza, the Reginatos personally manage the whole process themselves, from grape to bottle. They manage the vineyards, select the grapes, harvest at the optimal time, make the base wine, and then do secondary fermentation at their own winery. They produce both Charmat and “Metodo Tradicional” (bottle-fermented) sparkling wines, and if you ever get a chance to meet Pepe, you’ll see what kind of hand muscles you can develop after years of hand-riddling bottles to remove the yeast from sparkling wines.

Vintage:	2006
Varietal Composition:	70% Chardonnay, 30% Chenin Blanc
Secondary Fermentation:	Charmat
Harvest Method:	Hand-harvested
Press Handling:	No press wine
Sur lies bottle aging:	3 months
Alcohol:	12.8%
T.A.	5.4
Total Case Production:	1,000 cases

### Tasting Notes

When you think of a partying wine, you want something bubbly, light, refreshing, but certainly not boring or tiresome. The Reginatos feel the same way, so they pack lots of fresh fruit flavor onto a crisp, refreshing frame that will keep you sipping while you hang in the sun or dance the night away at your favorite club.

### About Reginato Blanc de Blancs

Chardonnay and Chenin Blanc make the ultimate blend for a loveable sparkling wine that you should always have a few bottles of in the fridge. After all, shouldn’t you be celebrating life on a regular basis?

