



BRUT SPARKLING ROSÉ 2019

VITICULTURE

The Cabernet Sauvignon vines are all trellised and under micro irrigation. General soil type is calcareous.

WINEMAKING

The grapes are machine harvested at night at 22-23 °Balling (Brix). In the cellar the juice is separated immediately, no additional skin contact is allowed. After cold settling the clean juice are inoculated with a special cultivated wine yeast and cold fermented in stainless steel tanks at 15°C till dry. After fermentation the wine is left on the fine lees for at least two months.

THE WINEMAKER'S COMMENTS

This sparkling wine has a lovely bouquet of fresh berry-fruit flavours. The palate is dry and crisp yet very fruity with hints of strawberry and candyfloss with a smooth, long-lasting aftertaste. A fresh, fruity sparkling wine for everyday enjoyment.

FOOD PAIRING AND SERVING SUGGESTION:

A perfect partner for salads, seafood and light meals in general. Enjoy any time of day, any occasion, anywhere!
Serve well chilled (7-10°C).

WINE ANALYSIS

Residual Sugar: 7.8 g/l	Alcohol: 12.18 %
Acidity: 6.3g/l	PH: 3.15
VA: 0.52 g/l	Total Extract: 30.7 g/l
Total SO ² : 140 mg/l	Free SO ² : 46 mg/l

PACKAGING DETAILS

Bottle volume: 750ml Case size: 12 x 750ml
Pallet size: 60 x 12 x 750ml Case weight: 20.75 kg
Closure: Natural Cork
EAN 750ml Bottle Barcode: 6009673831007
EAN 6x750ml Case Barcode: 6009673831014

