



## BRUT SPARKLING ROSÉ 2019

### VITICULTURE

The Cabernet Sauvignon vines are all trellised and under micro-irrigation. The 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 and no additional skin contact is allowed. After cold-settling, the clean juice is inoculated with a specially cultivated wine yeast and cold-fermented in stainless steel tanks at 15°Celsius until dry. After fermentation, the wine is left on the fine lees for at least two months.

### 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 candy-floss, with a smooth, long-lasting aftertaste.

A fresh, fruity sparkling wine for everyday enjoyment.

### FOOD PAIRING AND SERVING SUGGESTION

A perfect partner to 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: 6.5 g/l

Acidity: 6.6 g/l

VA: 0.50 g/l

Total SO<sup>2</sup>: 118 mg/l

Alcohol: 12.21 %

PH: 3.30

Total Extract: 31.3 g/l

Free SO<sup>2</sup>: 31 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

