



CRUZAT

MÉTODO TRADICIONAL
PREMIER

NATURE

ORIGIN AND TERROIR

Blend

60% Pinot | 40% Chardonnay

Vineyards

Luján de Cuyo

Pinot Noir

Grown in vineyards located in Perdriel. Harvested during the second and third weeks of February.

Chardonnay

Grown in vineyards located in Perdriel. Harvested during the first week of February.

BASE WINE

Wine Making Details

The must is extracted by means of a pneumatic press in a single pressing step. Then it is cooled and kept at 2 °C (35.6 °F) for 24 hours for the settling of suspended particles. The temperature is then increased to 12 °C (53.6 °F) and the clear must is seeded with selected yeasts. This Pinot Noir ferments in stainless steel tanks and is then subjected to rotary fermentation in new French oak barrels until the alcohol content reaches 5%, which will enhance the aromas of dried fruits.

The alcoholic fermentation process takes place at temperatures between 14 °C (57 °F) and 16 °C (61 °F) in large stainless steel tanks. The base wine is left to age on its lees for 12 months.



SECOND FERMENTATION

Method: Traditional in-bottle fermentation

Aging on lees: 12 months

Residual sugar: 1.8 g/l

TASTING NOTES

A crisp sparkling wine, offering notes of citrus, flowers, and subtle aromas of tropical fruits. Very good acidity, with virtually no sugar added, which highlights its crispness. A wine that is perfect to be enjoyed on its own or as an apéritif.

It pairs very well with raw seafood such as oysters, scallops and ceviche (raw fish marinated in citrus juice).