


CRUZAT
MÉTODO TRADICIONAL
PREMIER

ROSÉ EXTRA BRUT
ORIGIN AND TERROIR

Blend

80% Pinot Noir | 20% 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 Chardonnay must is extracted by means of a pneumatic press in a single pressing step. Pinot Noir is gently pressed with CO2.

The contact between must and grape skin results in carbonic maceration, which will progressively yield the distinctive color and aromas of a Rosé. The process extends for about eight hours and concludes when the must is tasted and assessed to be ready. The must is then cooled and kept at 2 °C (35.6 °F) for 24 hours for the settling of suspended particles. After this, the clear must is taken to a temperature of 12 °C (53.6 °F) and seeded with selected yeasts. The alcoholic fermentation process takes place at temperatures between 14 °C (57 °F) and 16 °C (61 °F) in 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 7.9 g/l

TASTING NOTES

Of a subtle and attractive salmony color, this wine surprises with its aromas of red fruits and crisp persistent flavors. Its light elegant tannins combined with a good sugar-acidity balance offer a fresh palate. It stands as an invitation to be enjoyed on its own or as an aperitif. It also pairs very well with fish, red meats and desserts.

AWARDS

JAMES SUCKLING / 91 POINTS

DESCORCHADOS / 90 POINTS