



CRUZAT

MÉTODO TRADICIONAL
MILLÉSIME
AÑADAS EXCEPCIONALES

MILLÉSIME ORIGIN AND TERROIR

Blend

85% Pinot Noir | 15% Chardonnay

Vineyards

Uco Valley at 1400 masl (4590 fasl)

Pinot Noir

Harvested between February 21 and 23, 2006. Grown in vineyards located in San José de Tupungato, on a slope facing east with loamy, rocky soil. Thinned down to 50% at veraison.

Chardonnay

Harvested between February 14 and 17, 2006. Grown in vineyards located in San José de Tupungato, on a slope facing east with loamy, rocky soil. Thinned down to 50%.



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. 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 36 months.

SECOND FERMENTATION

Method Traditional in-bottle fermentation

Aging 90 months on its lees

Additives Liqueur de tirage made from a sparkling wine aged on its lees for 20 years.
No sugar added.

Alcohol content 12.5%

Residual sugar 1.8 g/l

PREMIOS

TIM ATKIN / 96 POINTS
DESCORCHADOS / 93 POINTS

TASTING NOTES

A ripe, structured wine with balanced acidity. Of a subtle yellow color, it offers the fine aromas derived from aging on its lees for 10 years. The ideal wine for all types of food.