



CRUZAT

MÉTODO TRADICIONAL
PREMIER

EXTRA BRUT ORIGIN AND TERROIR

Blend

60% Pinot Noir | 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.

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

A crisp sparkling wine with persistent flavors and balanced acidity. In the nose it offers notes of citrus, flowers, and subtle aromas of tropical fruits. A wine that is perfect to be enjoyed on its own or as an aperitif. It pairs very well with seafood, fish and pasta.

AWARDS

TIM ATKIN / 92 POINTS

DESCORCHADOS / 90 POINTS

JAMES SUCKLING / 90 POINTS