



# CRUZAT

MÉTODO TRADICIONAL

## PREMIER

### SWEET 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 clear must is then taken to a temperature of 12 °C 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 12 months

Residual sugar 7.9 g/l

### TASTING NOTES

A sparkling wine with good acidity content and very well balanced with sugar, which confers a typical Demi-Sec character. The aromas of tropical fruits, typical of Chardonnay, and the elegant touches of red fruits granted by Pinot Noir stand out. It pairs very well with seafood with lemon dressings, Chinese food and desserts, including chocolate.

### PREMIOS

JAMES SUCKLING / 90 PUNTOS