



CRUZAT

MÉTODO TRADICIONAL
CUVÉE

NATURE

ORIGIN AND TERROIR

Blend

60% Pinot Noir | 40% Chardonnay

Vineyards

Uco Valley at 1400 masl (4590 fsl)

Pinot Noir

Grown in vineyards located in Tupungato.
Harvested during the second week of February.

Chardonnay

Grown in vineyards located in Tupungato.
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 18 months.



SECOND FERMENTATION

Method Traditional in-bottle fermentation

Aging 24 months

Residual sugar 2,0 g/l

TASTING NOTES

Sparkling wine redolent of citrus, tropical fruits, jasmine, elder and linden flowers, fully blended with the aromas of fermentation and yeast lysis. Good acidity with virtually no sugar added, to enhance its crispness. Best paired with appetizers of raw seafood such as oysters, scallops and ceviche (raw fish marinated in citrus juice) as well as soft pâté.

AWARDS

DESCORCHADOS / 94 POINTS

TIM ATKIN / 94 POINTS

JAMES SUCKLING / 93 POINTS