



CRUZAT

MÉTODO TRADICIONAL

Cosecha
TEMPRANA

ROSÉ EXTRA BRUT

VARIETY

100% PINOT NOIR

REGION

LUJÁN DE CUYO

The wine you are enjoying was made with Pinot Noir grapes harvested in the first days of February from our estate in Perdriel. The wine naturally reached an alcohol content below 10% after undergoing the second fermentation in the bottle. Its youth gives us a great delicacy in aroma and flavors, structured on a subtle acidity and creaminess provided by contact with the lees.

"Early harvest" is the result of our constant research, seeking to develop the best and most enjoyable sparkling wines in the region.



SECONDARY FERMENTATION

Method Traditional or Champenoise

Aging 6 months

Alcohol: 9.7°

Total Sugar: 6.2 g/L

Total Acidity: 6.3 g/L

Serving Temperature: 8° to 10°C

Winemakers: Lorena Mulet

TASTING NOTES

COLOR: Onion skin pink.

NOSE: Fresh and fruity aromas.

PALATE: With a creamy palate, it displays a very elegant delicacy and balance. Easy to drink.