


CRUZAT
MÉTODO TRADICIONAL
CUVÉE

ROSÉ EXTRA BRUT ORIGIN AND TERROIR

Blend

90% Pinot Noir | 10% Chardonnay

Vineyards

Uco Valley at 1400 masl (4590 fasl)

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 Chardonnay must is extracted by means of a pneumatic press in a single pressing step. Pinot Noir is gently pressed with CO₂. The contact between must and grape skin results in carbonic maceration, which will progressively yield the distinctive color and aromas of a Rosé. The process extends for about eight hours and concludes when the must is tasted and assessed to be ready. The must is then 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 6.0 g/l

TASTING NOTES

Attractive and subtle salmon pink color with aromas of red and tropical fruits as well as toasted bread. A bold and distinguished wine with light and elegant tannins. The balanced acidity conferred by the small percentage of Chardonnay translates into a crispy sensation in the mouth. It pairs well with pasta with thick well-seasoned sauces, red meats or game such as hare and wild boar, and sweet desserts.

AWARDS

ROBERT PARKER / 88 POINTS

TIM ATKIN / 92 POINTS

DESCORCHADOS / 91 POINTS

JAMES SUCKLING / 92 POINTS

DECANTER / TROPHY