



CRUZAT

MÉTODO TRADICIONAL

CUVÉE

EXTRA BRUT

ORIGIN AND TERROIR

Blend

75% Pinot Noir | 25% 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.

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 6.0 g/l

TASTING NOTES

Structured and crisp, with an acidity that is balanced by the greater sugar content. A wine of a subtle yellow color, with fruit aromas reminiscent of pineapple, passion fruit and cherries.

Best paired with seafood and fish with thick or light sauces, pasta and grilled or griddled meats.

AWARDS

ROBERT PARKER / 90 POINTS

STEPHEN TANZER / 88 POINTS

TIM ATKIN / 92 POINTS

DECANTER / SILVER TROPHY

DESCORCHADOS / 91 POINTS