



CRUZAT

MÉTODO TRADICIONAL
PREMIER

EXTRA BRUT

ORIGIN AND TERROIR

Blend

Blend 60% Pinot Noir | 40% Chardonnay

Vineyards

Luján de Cuyo

Pinot Noir

Vineyards located in Perdriel, harvested during the second and third weeks of February.

Chardonnay

Chardonnay Vineyards located in Perdriel, harvested during the first week of February.

BASE WINE

Elaboration

The grape must is extracted using a pneumatic press in a single pressing process. Then, it is cooled to 2°C for 24 hours to induce the settling of impurities. The clear grape must is brought to 12°C and inoculated with selected yeasts.

The alcoholic fermentation process occurs between 14°C and 16°C in stainless steel tanks.



SECONDARY FERMENTATION

Traditional bottle fermentation method

Aging on lees 12 months

Residual sugar 7.9 g/L

TASTING NOTES

A fresh sparkling wine with persistent flavors and balanced acidity. It presents citrus and floral notes on the nose, with subtle aromas of tropical fruits. Ideal for enjoying on its own or as an aperitif. It pairs very well with seafood, fish, and pasta.

AWARDS

TIM ATKIN / 91 POINTS

DESCORCHADOS / 90 POINTS

JAMES SUCKLING / 90 POINTS