

  
**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 CO<sub>2</sub>. 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.



## SECONDARY 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

TIM ATKIN / 92 POINTS  
DESCORCHADOS / 91 POINTS

JAMES SUCKLING / 92 POINTS  
DECANTER / TROPHY