



CRUZAT

MÉTODO TRADICIONAL
NARANJO

CRUZAT NARANJO

WHITE SPARKLING WINE WITH RED WINE SOUL

"Cruzat Naranjo" is a sparkling wine obtained from the maceration of Chardonnay grapes with their skins. Inspired by ancestral techniques to achieve an extraordinary concentration of color, aromas and flavors.

The second fermentation, carried out in bottle under the Traditional method or the so called Champenoise Method, gives it an additional complexity, resulting in a unique, original sparkling.

Type

Chardonnay

Vineyards

Valle de Uco

Harvest

Hand-harvest



ELABORATION

The grapes are destemmed and cold macerated for 25 days. Then the temperature is gradually raised, starting the fermentation with autochthonous yeasts. Subsequently, the grapes are gently pressed, resulting in a pale orange-colored white wine with a high concentration of aromas and flavors. Subsequently, the second fermentation is carried out in bottle under the traditional method, leaving the sparkling wine for 6 months in contact with its lees.

SPECS

Alcohol: 12,2%

pH: 3,2

Residual sugar: 2,7 g/l

Serving

Total acidity: 5,2 g/l

temperature: 7 a 8 °C

PAIRING

These are very versatile sparkling wines that have the freshness of a white wine but the structure of a red. They go well with seafood, river fish, savory dishes, sweet-breads, cheeses and red meats.