

CRUZAT
MÉTODO TRADICIONAL
CUVÉE
BRUT





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ORIGIN AND TERROIR

This sparkling wine is made from Pinot Noir and Chardonnay grapes from vineyards located in Gualtallary, Valle de Uco, at 1400 meters above sea level. The terroir, with limestone and stony soils, provides remarkable acidity and concentrates intense aromas and flavors in the grapes. The harvest is carried out manually between the first and second week of February to ensure maximum quality.

WINEMAKING

The base wine is fermented at low temperatures in stainless steel tanks to preserve freshness. It remains in contact with its lees for 12 months. The blend, 50% Pinot Noir and 50% Chardonnay, undergoes its second fermentation in the bottle (traditional method) and then rests for 24 months on its lees, with a subtle touch of medium-toast French oak that adds complexity.

TASTING NOTES

Visually, it exhibits fine and elegant bubbles. On the nose, aromas of toasted bread, yeasts, subtle smoky notes, and coffee stand out. On the palate, it is fresh and creamy, with an excellent balance between acidity, sweetness, and round tannins.

PAIRING

Ideal to accompany fish, seafood, paella, risotto, and dishes with white sauces.

AWARDS

Tim Atkin 92 PTS

94 PTS. International Challenge 2024 Gilbert & Gaillard

International Challenge 2024 Gilbert & Gaillard – Double Gold

94 PTS. MW 2024 Best of Argentina

Tim Atkin 94 PTS. MW 2025 Best of Argentina

