

CRUZAT
MÉTODO TRADICIONAL
CUVÉE
NATURE





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ORIGIN AND TERROIR

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

WINEMAKING

The must, obtained through gentle pressing, is cooled to 2°C to eliminate impurities. It is then fermented at a controlled temperature of 14–16°C in stainless steel tanks. The base wine remains 12 months in contact with its lees. The blend, composed of 50% Pinot Noir and Chardonnay, undergoes its second fermentation in bottle (traditional method) and rests on its lees for 24 months.

TASTING NOTES

This sparkling wine captivates with citrus aromas, tropical fruits, and floral notes such as elderflower, jasmine, roses, and linden. On the palate, it offers refreshing acidity and vibrancy, rounded out by delicate yeasty notes.

PAIRING

Ideal to accompany raw seafood appetizers, fish, light pâtés, and white meats.

AWARDS

James Suckling 94 PTS

Double Gold Gilbert & Gaillard

Guarda 14 – 2024: Gold

Tim Atkin: 94 PTS. MW 2024 Best of Argentina

Tim Atkin: 93 PTS. MW 2025 Best of Argentina

