

CRUZAT
MÉTODO TRADICIONAL
SINGLE VINEYARD
Finca Las Peñas
MALBEC





FINCA LAS PEÑAS - MALBEC

ORIGIN AND TERROIR

This sparkling rosé is made from Malbec grapes grown in Finca Las Peñas, located in the Uco Valley at 1,150 meters above sea level. The vineyard features alluvial soils, rich in stones and sand with excellent drainage. The climate, with warm days and cool nights, allows the grapes to reach optimal balance between ripeness, acidity, and concentration of aromas and flavors. The grapes are harvested manually during the night to preserve their freshness.

WINEMAKING

The must is obtained through a soft pressing, with a short maceration on the skins to achieve a delicate pink color. Alcoholic fermentation takes place at controlled low temperatures in stainless steel tanks, with selected yeasts that highlight the varietal aromas. Malolactic fermentation is avoided in order to maintain freshness, vibrancy, and acidity.

The second fermentation takes place in the bottle, following the traditional method. The sparkling wine is then aged for 18 months on its lees, which adds complexity, elegance, and creaminess.

TASTING NOTES

It shows a bright pale pink color with subtle violet reflections and fine, persistent bubbles. On the nose, it displays aromas of fresh strawberries, cherries, and red fruits, complemented by delicate floral and citrus notes. On the palate, it is vibrant and expressive, with refreshing acidity and a balanced, elegant finish.

SERVICE

Excellent as an aperitif or paired with seafood, oysters, sushi, fresh salads, or soft cheeses.

Awards

Tim Atkins, The best sparkling wine discovery of the year 2024

