



CRUZAT

MÉTODO TRADICIONAL

MILLÉSIME

AÑADAS EXCEPCIONALES



  
**CRUZAT**  
MÉTODO TRADICIONAL  
**MILLÉSIME**  
EXCEPTIONAL VINTAGES

 **2018 BLANC DE NOIR**

### ORIGIN AND TERROIR

This Blanc de Noir is made with 100% Pinot Noir grapes from Gualtallary, in Valle de Uco. The harvest, carried out at dawn on February 6th, 2018, was exceptional. Although the harvest was reduced in quantity due to late frosts in October, the very low rainfall of the season —the lowest in 30 years— resulted in grapes of excellent quality, health, and great concentration.

### WINEMAKING

The must is obtained through a gentle whole-cluster pressing and cooled to 7°C for decanting. Then, yeasts from the Champagne Institute are inoculated for alcoholic fermentation, which preserves the aromas and primary flavors. After malolactic fermentation with selected bacteria, the base wine is aged on its lees for 11 months in stainless steel tanks. This process gives it great aromatic intensity and excellent acidity.

The second fermentation of this sparkling wine takes place in the bottle, following the traditional method. The tirage process was carried out on January 8th, 2019. The sparkling wine remains in contact with its lees, which contributes to its complexity and texture.

### TASTING NOTES

It shows a pale yellow color with subtle golden hues. On the nose, aromas of black fruits such as currants and olives stand out, along with notes of dried fruits and lactic hints. On the palate, it is a robust and complex sparkling wine that maintains vibrant freshness. Its notes of yeast, toasted bread, and honey are complemented by fine, creamy, and persistent bubbles that enhance all its qualities.

### AWARDS

95 PTS. MW 2024 BEST OF ARGENTINA.  
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WINE EXPLORER 2025 - BEST SPARKLING.

