

CRUZAT
MÉTODO TRADICIONAL
ICE





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SWEET SPARKLING WINE

ORIGIN AND TERROIR

Made with Pinot Noir and Chardonnay grapes from vineyards in Perdriel, Luján de Cuyo, at 1000 meters above sea level. The proximity to the Andes, the loamy-clay soils, and the cooler climate of the area contribute to the quality of the fruit. The Pinot Noir harvest takes place during the second and third week of February, while Chardonnay is harvested in the first week.

WINEMAKING

The must, obtained through gentle pressing, is cooled to 2°C for 24 hours to decant impurities. The clear must is then fermented at a controlled temperature of 14–16°C in stainless steel tanks. The base wine remains in contact with its lees for 12 months. The blend, composed of 60% Pinot Noir and 40% Chardonnay, then undergoes a second fermentation in the bottle (traditional method) and rests on its lees for an additional 12 months.

TASTING NOTES

This is a young sparkling wine, pale yellow in color, with a great balance between acidity and sweetness. On the nose, its fruity aromas are very expressive. On the palate, it stands out for its structure, body, and freshness.

PAIRING

Ideal to enjoy over ice, with fruits, or paired with red fruit and berry tarts.

AWARDS

Tim Atkin 91 PTS. MW 2025 Best of Argentina.

