

# Brut Rosé

100% Pinot Noir

## Denomination of Origin

Casablanca Valley.

Loamy-sandy-clay soils. The maritime influence is fundamental in the slow ripening of the grape berries, which gives us fresh and complex wines.



Winemaker Director: Irene Paiva

## Vintage and Vinification Information

Harvesting is executed manually; then the first fermentation of the wine takes place in stainless steel tanks, achieving maximum quality. Later a second fermentation is carried out using the Charmat method, achieving a unique wine, with great elegance and delicious freshness.

## Wine Description

**Color:** pale rose, bright and attractive. With a small, persistent bubble.

**Aroma:** very fresh, with presence of wild flowers and berries.

**Palate:** elegant, with rich acidity and great persistence.

**Serving:** 6°C – 8°C.

**Food Pairing:** Best served with smoked salmon, scallops, oysters and as an aperitif.

## Analysis

Alcohol: 12%

pH: 3,1

Total Acidity: 4,8 g/lit.

Residual Sugar: 5,7 gr/lit

