



VISTAMAR

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.

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/l.

Residual Sugar: 5.7 gr/l