



# CRUZAT

MÉTODO TRADICIONAL  
PREMIER

## EXTRA BRUT ORIGIN AND TERROIR

### Blend

60% Pinot Noir | 40% Chardonnay

### Vineyards

Luján de Cuyo

### Pinot Noir

Grown in vineyards located in Perdriel. Harvested during the second and third weeks of February.

### Chardonnay

Grown in vineyards located in Perdriel. Harvested during the first week of February.

## BASE WINE

### Wine Making Details

The must is extracted by means of a pneumatic press in a single pressing step. Then it is cooled and kept at 2 °C (35.6 °F) for 24 hours for the settling of suspended particles. The temperature is then increased to 12 °C (53.6 °F) and the clear must is seeded with selected yeasts.

The alcoholic fermentation process takes place at temperatures between 14 °C (57 °F) and 16 °C (61 °F) in stainless steel tanks. The base wine is left to age on its lees for 12 months.



## SECOND FERMENTATION

Method Traditional in-bottle fermentation

Aging on lees 12 months

Residual sugar 7.9 g/l

## TASTING NOTES

A crisp sparkling wine with persistent flavors and balanced acidity. In the nose it offers notes of citrus, flowers, and subtle aromas of tropical fruits. A wine that is perfect to be enjoyed on its own or as an aperitif. It pairs very well with seafood, fish and pasta.

## AWARDS

STEPHEN TANZER / 88 POINTS

TIM ATKIN / 92 POINTS

DESCORCHADOS / 90 POINTS