



VINA ROBLES

VINEYARDS & WINERY



Brut Rosé

MÉTHODE TRADITIONNELLE

This classic, non-vintage Brut is made from Pinot Noir grapes. The grapes, harvested in early to mid-August, were carefully selected from a vineyard planted at 4,300 feet in Engle, New Mexico where cool nights prolong the growing season.

This sparkling wine was produced in the traditional method, also known as méthode champenoise or méthode traditionnelle used for all Champagnes, whereby the wine undergoes a secondary fermentation inside the bottle to create bubbles. Kept on tirage for 10 months, the wine developed a rich complexity with floral and berry aromas and flavors of cherry, raspberry and strawberry finishing delicately with a crisp, zesty and slightly creamy finish.

Tasting Notes

COLOR: Pale coral

AROMA: Complex floral and red berry aromas

TASTE: Medium-bodied with flavors of cherry, raspberry and strawberry finishing delicately with a crisp and slightly creamy finish

Technical Notes

VARIETY

Pinot Noir 100%

AGING: 10 months on Tirage

ALCOHOL: 12.5%

PH: 3.12

TOTAL ACIDITY: 6.0 g/L

RESIDUAL SUGAR: 8.1 g/L