

MAASTRICHT

Brut Rosé MCC



Style of Wine

Dry Rosé Methode Cap Classique

Grape Varieties

Pinot Noir 75%; Pinotage 23%; Pinot Meunier: 2%

In the cellar

All the grapes were handpicked in bins. The whole bunches were gently pressed in pneumatic presses to collect the purest juice called the cuvée. The juice was fermented in stainless steel tanks, at about 14-16°C, with specially selected yeast strains to ensure optimum fruit and freshness in the wine.

The winemakers notes

With a delightful bright salmon colour, this Cap Classique is encased with delicate bubbles and a persistent mousse. The wine displays enticing aromas and a bouquet of fresh strawberries, sweet raspberry and red cherry aromas. Followed through to a crisp and refreshing palate with refined bubbles.

Analysis:

ALC: 12.16 %

RS: 5.2 g/L

pH: 3.37

TA: 6.1 g/L