

# MAASTRICHT



## Brut Rose Sparkling

### Style of Wine

Dry Rosé Cap Classique

### Grape Varieties

100% Grenache

### 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. After aging for some time on the lees, the wine is prepared for secondary bottle fermentation and is left on secondary bottle fermented lees for 16 months before the sediment is removed using the traditional process of remuage and disgorgement.

### 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: 8.7 g/L

pH: 3.17

TA: 6.44 g/L