

### Ageing

Young Wine.

### Type of bottle

Rhin, tall, white, 75 cl..

### Varietals

Pinot Noir (80%), Syrah (20%).

### Winemaking

The second fermentation using the Charmat method.



“ A cheerful wine with the conditions of a great rosé. ”

### Tasting Note

Highly vibrant raspberry pink in colour. Aroma of red fruits (strawberries and redcurrants). Good varietal character. In the mouth, it is fresh, fruity, multi-layered with a highly balanced point between sweetness and acidity. A structured, elegant wine with a fine beading.

### Analysis

ABV:12,5 % by Vol.

Pressure at 20°C: 2,5 bar.

Total SO<sub>2</sub>: Less 150 mg/l.

Total acidity: 3,5-4 g/l (s.a.).

Volatile acidity: Less 0,6 g/l

Residual sugar:11-12 g/l.

## Cresta Rosa Premium