BODEGAS CARRAU
DESDE 1752

More than 250 years contributing to the art of winemaking

BODEGAS CARRAU

SUST Vintage Special Cuvee Rosé

VARIETALS: Pinot Noir 70% Chardonnay 30%

ANALYSIS: Alcohol: 13,3 % by vol.

Total Acid: 6.8 g/L (tart acid) pH 3.4

Residual Sugar: 2 g/l

PRODUCTION: Limited Only 6000 bottles-

TASTING NOTES: Slight rose color with a perfect "perlage". Complex aromas of violets and apricot dry fruit with almonds and spicy notes. Intense, dry and with a good length of flavors in the palate. An elegant and refreshing dry aperitif and designed to be enjoyed with food. Serve it well chilled.

DESCRIPTION: Since 1930, Juan Carrau winemaker of Villa Franca Penedes, was one of the pioneers in the development of craft sparkling wines by the "Methode Champenoise" in South America. Today Sust Vintage Brut Nature, was vinified with handpicked Chardonnay and Pinot Noir grapes from Cerro Chapeu region. Whole bunches pressing with minimal handling and without any fining is allow to ferment spontaneously in stainless steel tank at 15°C. It is bottled early with selected native yeasts and the nutrients for the second fermentation. Aged for 36 months over the lies in our cellar at 12°C. This special Cuvee Rose was an exceptional year for Pinot Noir, and it was decided to make this special Vintage with increased % of Pinot than Chardonnay. No dosage is added. Although it is not technically a real Champagne it is the next -Best Thing, quite affordable, quality with extraordinarily great value!

CLIMATE: Template and continental at more than 1000 feet above sea level in Cerro Chapeu. SOIL TYPE: Sandy deep red soils. GRAPES: 30% Chardonnay and 70% Pinot noir. HARVEST: Handpicked and transported in small cases of 15 Kg.
CRUSHING: Press with whole bunches with minimal handling and no sulfites addition.
VINIFICATION: approximately 20 days at 17º Celsius in stainless steel tank

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