

CASTELAR

BRUT ROSE



Varietal: 100% Pinot Noir.

Region: Progreso - Canelones.

Soil: calcareous clay

Climate:

Temperate

Well defined seasons with hot summers and cold winters

METHOD OF PRODUCTION:

Harvested at an optimal maturity for the style of sparkling base wines, determined by tastings at the vineyard by our winemakers and by chemical analysis.

The grape is selected during harvest and taken to the winery in 20 kg plastic crates. The whole grapes are gently pressed, using only 50% of the juices.

Fermentation with selected yeasts at a controlled temperature, always protecting the delicate base wine to maintain its aromatic richness.

Second Fermentation takes place in the bottle with the selected yeasts and sucrose (tirage liquor) of which fine, delicate bubbles made from natural carbon dioxide develop. This is followed by 18 months of aging with those same yeasts in our underground cellars at the optimal temperatures between 16 - 18°C (60 - 64°F).

Once this aging time has elapsed, the lees, accumulated in the downturned bottle's neck during the second fermentation aging period, are eliminated. Expedition liqueur is added and the bottle is sealed with a natural cork.

WINEMAKER'S NOTES:

Color: intense salmon color with bright and lively hues; very persistent, fine bubbles can be seen.

Nose: notes of red fruits, cherries, nuances of fine lees and nuts. Subtle, delicate, fresh and clean

Palate: lively and balanced, ample, flavorful, fresh, balanced bubbles and good persistence on the palate. Hints of nuts and yeast. Excellent harmony between alcohol and acidity.

Recommendations: its fresh and bright character makes it ideal for any time of the day.

Recommended to accompany pasta, all kinds of poultry and fish, such as mild or lightly seasoned meats. Goes well with desserts that are not excessively sweet.

Service: up to 12°C (53°F).

