

COORDINATES



Sparkling Rosé

Cultivar:

100% Red Muscadel

Background:

Fully ripened fruit is hand picked for optimal sweetness. Cool night air carried from Antarctica provides a balancing acidity.

Winemaking:

Handpicked and fermented in stainless steel tanks. 12 hours of skin contact lends a flamingo pink color. Bottled under forced carbonation.

Notes:

Our Sparkling Rosé is full of delicate bubbles. Notes of strawberries and cotton candy lead to a long sweet finish.

Pairing:

Our Sparkling Rosé pairs well with Brie cheese, smoked salmon, and even chocolate.

Chemical Analysis:

Alcohol: 8.29%

Residual Sugar: 65.5 g/l

Total Acidity: 5.70 g/l

pH: 3.37

