



VINA ROBLES

VINEYARDS & WINERY



Brut

This classic, non-vintage Brut is a blend of Chardonnay (75%) and Pinot Noir (25%). The grapes, harvested in early to mid-August, were carefully selected from a vineyard planted at 4,300 feet in Engle, New Mexico where cool nights prolong the growing season.

This sparkling wine was produced in the traditional method, also known as méthode champenoise or méthode traditionnelle used for all Champagnes, whereby the wine undergoes a secondary fermentation inside the bottle to create bubbles. Kept on tirage for 24 months, the wine developed a rich complexity and toasty finish that complements the sophisticated apple flavors.

Tasting Notes

COLOR: Brilliant pale straw

AROMA: Complex aromas of granny smith apple, hints of lemon and crème caramel

TASTE: Medium-bodied and crisp with a zesty, creamy finish

Recommendations

Serve at 40° F

Enjoy now through 2017

Store in dark dry place at 55° – 65° F

Pairing suggestions: Smoked salmon, oysters, mushroom risotto, and Tête de Moine cheese

Technical Notes

AGING: 24 months on Tirage

ALCOHOL: 12.0%

PH: 3.07

RESIDUAL SUGAR: 1g/L