



# VINA ROBLES

VINEYARDS & WINERY



## *Brut*

### MÉTHODE TRADITIONNELLE

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: Bright 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

### *Technical Notes*

AGING: 24 months on Tirage

ALCOHOL: 12.0%

PH: 3.07

RESIDUAL SUGAR: 1 g/L