

# Cipes Brut Rosé



## CUVÉE

87% Pinot Noir, 13% Chardonnay. 100% Organic!

## APPELLATION

Okanagan Valley BC VQA

## VITICULTURE

Made from grapes grown in organic Okanagan vineyards especially suited for sparkling wine production.

## VINIFICATION

All varieties were whole-cluster pressed to extract the most delicate juice. The wine fermented dry in stainless steel tanks before blending and bottling to undergo secondary fermentation in the traditional method. It then rested sur lie for 4 years months, resulting in incredible depth and complexity.

## TASTING NOTE

Enjoy a soft, creamy mouthfeel and intense notes of grapefruit, tart cherry, blood orange, hibiscus and a hint of biscuit. Bright, refreshing and mouthwatering with a long, lingering finish.

## PAIRING SUGGESTION

A delicious match for poached salmon, roasted chicken or light tapas. Perfect anywhere, anytime!

RS: 5.9 g/l

TA: 7.4 g/l

pH: 3.2

SKU 978064

12x750mL

12.5% alc.