

Cipes Brut Rosé



CUVÉE

88% Pinot Noir, 12% 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 nineteen months, resulting in incredible depth and complexity.

TASTING NOTE

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

PAIRING SUGGESTION

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

RS: 7.2 g/l

TA: 7.8 g/l

pH: 2.97

SKU 978064

12x750mL

11.5% alc.