



2023 Sparkling Rosé

Our **2023 Sparkling Rosé from Niagara Peninsula** presents a pale rosé color with blues hues that inspires freshness and summery vibes. The nose is intense and focused on the citrus series, candied apple notes and candyfloss, is giving this wine a lively and vibrant nose.

These bubbles are refined and elegant, the mouthfeel balances elegance, freshness and smoothness. This zesty dominant flavor wines showcase aromas of raspberries combined with grapefruit and watermelon providing a refreshing profile. The finish is clean and refreshing, leaving a lingering impression of the wine's vibrant fruitiness.

Perfect for the summer times, from a backyard to a table and a nice meal, this Sparkling Rose offers a versatile profile to enjoy with food or by itself.

Winemaking notes: Grapes were hand harvested in the early morning before the heat of the day strikes. The cool grapes were pressed into a premium bladder press to avoid bitter tannins from the skins and grape seeds. The cool, clear free-run juice was then settled naturally in tanks for a few days before being racked in a stainless steel tank for fermentation. The stainless tank with a precise temperature controlled system allow the maximum retention of aromatics in the wine. The wine was then aged sur-lies to allow full development of aromas and mouthfeel for 3 months. Then we did a second fermentation in a pressurised tank to create the fines bubbles of this sparkling wine. Then we gently filtered and bottle with care.

Food pairings: summer fruit salad, sushi and seafood, Brie, roasted chicken

Serving Temperature: 8 - 12 degrees Celsius

Production: 375 Cases

Availability: Online, Winery Retail, select distributors and restaurants

Varieties: 96 % Riesling - 4% Gamay Noir

Region: Niagara Peninsula

Wine Style: Dry

Closure: crown cap

Oak: none

Malolactic Fermentation: none

Alcohol Content: 12.5%

pH: 3.20

Total Acidity: 6.93 g/L

Residual Sugars: <5 g/L

Ageing: Drink now through 2028