

# RESERVE DE SOURS SPARKLING ROSE n/v

## TASTING NOTE:

A fine blend of 50% Merlot and 50% Cabernet Sauvignon, the colour is really bright salmon pink with a restrained nose of rosehips and vivacious ripe red crunchy summer berry fruits, whilst on the palate it displays 'crushed raspberry' like flavours. It is absolutely delicious and instantly appealing with beautifully balanced and fine persistent bubbles, great length and a refreshing and mouthwatering acidity.

## TECHNICAL INFORMATION:

**Vineyard:** 10 hectares

**Grape Variety:** 50% Merlot and 50% Cabernet Sauvignon

**Harvesting:** 17th to 19th August by machine

**Winemaking:** stainless steel tank at 14C for 6 weeks with a second 'Methode Champenoise' fermentation in bottle for 10/12 weeks

**Ageing:** still on lees for 24 months

**Alcohol:** 12% volume

**Residual Sugar:** 8.0 g/l

**Production:** 60,000 bottles