

## TANTUM ERGO ROSÉ PINOT NOIR BRUT NATURE

Sparkling wine, traditional method,  
D.O.P. Cava.



### Region

D.O.P. Cava. Continental climate with Mediterranean influences.  
Chalky-Clay Soils

### Grape Variety

Pinor Noir 100%.

### Wine Making

We pick the best grapes from low yielding vines from our own vineyards of Pinot Noir, which have just 3.500 plants per hectare.

The grapes are collected in special boxes, each one weighing 15kg. We only harvest in the morning in order to keep the grapes at an optimum temperature until they reach the winery. Once at the winery, the full boxes are placed in cold storage rooms for 3 days at a temperature of -10°C.

We select box by box and proceed to stemming and crushing. We position all the grapes resulting paste into a steel tank stainless refrigerant system to submit a grape cold maceration (4 ° C) for more than 2 hours to avoid spend in the color extraction.

Then we performed a light pressing of not more than 0.5 bars. The juice that is extracted from the press form 24 hour static way and we then took to ferment only clean part of must to new American oak barrels 400 liters unit at a temperature of 16°C.

After the fermentation it is kept on lees to final filtration. The second fermentation takes place in the bottle at a temperature of 16°C constant for a very slow fermentation that will give us the seamless integration of endogenous carbon reflected in a fine bubble in the glass.

The aging on lees is a minimum of 22 months and disgorgement is manual.

### Serving Suggestions

Serve at 8°C. Any light sediment that may be present is natural as we have tried to make this wine with the minimum filtration possible in order to maximize the quality.

### Tasting Note

**Colour:** Pale Pink gold.

**Aroma:** Powerful, high intensity, recalling red fruits aromas mixed with nuts and a hint of toast vanilla.

**Taste:** Spacious with creamy touch, reminding cherry mature skin over a light scent of vanilla and spices. Acidity balanced and very long finish.

### Pairing

Japanese food, ham, strawberries, rice with chicken and rabbit.

Ctra. Nacional 322, km 451,7  
46357 El Pontón - Requena (Valencia)

#### TEL

+ 34 96 234 93 70

+ 34 661 89 42 00

#### FAX

+ 34 96 213 83 18

[www.bodegashispanosuizas.com](http://www.bodegashispanosuizas.com)

[info@bodegashispanosuizas.com](mailto:info@bodegashispanosuizas.com)