



THE FIRST SPARKLING WINERY IN CARNEROS

2018 Alquimia Rosé

Our Alquimia Rosé is named in honor of the fun and magic of winemaking and how we transform hand-picked Carneros grapes into our version of liquid rose gold. For each unique creation our members will have first access to this creation and it has limited availability. This vintage wine is one-of-a-kind, it is a two and a half year aged brut rosé that is both elegant and complex.

COMPOSITION: 61% Pinot Noir & 39% Chardonnay

AGING: 2 ½ years on the yeast

APPELLATION: Sonoma County

ALCOHOL: 12.5%

TA: 7.3 g/L

PH: 3.27

RESIDUAL SUGAR: 12.3 g/L



TASTING NOTES:

This special rosé greets the nose with delicate floral aromas. Flavors of violets open and extend to cherry, raspberry, and strawberry with a creamy mouthfeel. The finish is long and lingering.

VINTAGE NOTES:

During the growing season of 2018 there was an increased amount of rainfall during the spring followed by occasional heat spikes during the early summer. Harvest began about two weeks later than in previous years. The yields were extremely high and the fruit quality was excellent.

WINEMAKING PROCESS:

Grapes are handpicked and transported to the winery in small bins where they are gently whole-cluster pressed to retain the delicate vibrancy and freshness. The juice was then fermented in stainless steel tanks at 55-60°F.

FOOD PAIRINGS:

The balanced acidity of this Rosé pairs well with ripe cheeses like a classic blue cheese with honey, or a creamy brie with a raspberry chipotle jam. The freshness of a chopped salad topped with crispy bacon and a spicy vinaigrette will pair perfectly with its Pinot Noir characteristics. This wine lends itself well to heat, try Aleppo peppers or Fresno chilis to highlight the bright red fruit in the wine.

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