



THE FIRST SPARKLING WINERY IN CARNEROS

2018 Demi-Sec

The Demi-Sec was created with an eye toward the sweeter things in life, while maintaining the crispness and acidity you've come to love in Gloria Ferrer wines. This finely balanced, semi-sweet sparkling wine is fruit forward, subtle and clean.

COMPOSITION: 96% Chardonnay & 4% Muscat

AGING: 2 ½ years on the yeast

APPELLATION: Carneros

ALCOHOL: 12.5%

TA: 7.8 g/L

PH: 3.22

RESIDUAL SUGAR: 36.2 g/L



TASTING NOTES:

This sparkling Chardonnay opens with fresh floral aromas, followed by a hint of lemon. On the palate, bright notes of ripe stone fruit and citrus lead to a beautiful mousse with a creamy finish and an excellent mouthfeel.

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. The wines were selected from our best press fraction, cuvee, to make this wine.

FOOD PAIRINGS:

The bright citrus flavor on the mid-palate with a slight toasty finish is a match for grilled chicken glazed with orange and ginger. For the dessert course, try Meyer lemon mousse with ripe raspberries. Add toasted Marcona almonds and dried mango to a cheese board, along with triple cream cheeses such as cambozola, Brie, or La Tur.

GLORIAFERRER.COM

© 2022 Freixenet Mionetto USA All rights reserved. PLEASE DRINK RESPONSIBLY.