

Cave Amadeu Brut Rose

THE FACTS

COUNTRY: Brazil

REGION: Pinto Banderia

CEPAGE: 100% Pinot Noir

WINEMAKING: Grown at 700m elevation in volcanic soil.

ALCOHOL BY VOLUME: 12.5%

AGING: Minimum 12 months on the lees

THE STORY

Cave Amadeu is made by the Geisse family, a boutique, internationally acclaimed producer of fine sparkling wine in southern Brazil. Originally from Chile, the Geisse family moved to Pinto Bandeira, Brazil to unleash the potential of the mineral composition found in the southern region's soil and perfect for crafting high quality, sparkling wine. The winery focuses on micro-terroir and micro-production. Cave Amadeu Brut is strictly made using the traditional, or champenoise, method.

THE ADJECTIVES

OVERALL: Overdelivers for the money, organic Brut Rose!

AROMAS / FLAVORS: Strawberry, raspberry, cherry, pastry, baking spice

MOUTHFEEL: Crisp & Refreshing

THE SELLING POINTS

Offers every day customers a great quality for value

PAIRINGS: Enjoy with pasta and shrimp, grilled salmon, and paellas

