

# Sebastian Brut Rosé

*Vino spumante*

Sebastian Brut Rosé is made from red grape varieties. The harvested grapes are soft pressed and undergo a brief low-temperature maceration to extract the colour compounds from the skins. The wine is created at a low temperature and the secondary fermentation takes place in autoclaves where the wine then rests on its lees for a few months. This process creates a sparkling wine with a complex bouquet which is both fresh and beguiling and a structure which is vibrant.

## Tasting notes

GRAPE VARIETY	Red skinned varieties.
COLOR	Pale pink with bright reflections.
NOSE	Pink grapefruit and pomegranate; with oxygenation the scents of peach blossom, wild berries and ginger emerge.
MOUTH	Perfect balance between fresh minerality and sweet softness of red fruits in a romantic mingling of mellowness and crispness.
ALCOHOL VOL.	12,5%
SERVING TEMP.	6 - 8° C
PAIRING	Excellent as an aperitif, comes into its own with pink-hued foods such as prawns, shrimps, salmon and lobster or pasta with tomato. A must-try with carne salada and, of course, pizza.

