Pearl Sparkling Brut Rose is a sparkling wine made with charmat technology where the second fermentation takes part at the special pressurized tanks before bottling. The wine is made of selected wines from Chardonnay grape variety and Pinot Noir, aged on the sediment for several month and almost 4 bars of pressure

Pearl

SPARKLING
BRUT-ROSÉ

Pearl Sparkling Brut Rose has a pale salmon color with some crystal-clear reflections and rich mousse. This wine takes you into the world of bubbles, excites your palate and covers it with a delicate mousse. The wine is rich aromas of red berries, overripe citrus fruits, elegant floral nuances followed by refreshing acidity and medium body awakens your appetite and feeling of refinement.

WINE FACTS

Grape variety: Chardonnay 50% and Pinot Noir 50%
Country of origin: Republic of North Macedonia
Wine region: Povardarie wine region, Tikvesh wine district
Vintage: 2024
Quantity: 750ml
Alcohol: 11.5.%
Total acids: 5.8 g/l
Residual sugar: 8.1 g/l Total
extract: 27.5 g/l
Density: 0.99356 g/ml
Annual production: 10,000 bottles

Contains in average on 100ml:	per 100 ml
Energy value (kcal/100ml)	85,48
Carbohydrates	0.81
Fats	0
Proteins	0
Salt	0

Ingredients: Grapes, Contains Sulfites

CULTIVATION:

Vineyard density: 4000 vines/ha
Soil type: sandy with clay impurities
Age of the vines: 20 years
Pruning: double guyot
Rainfall: 400-550 l/m^2
Harvest period: end of August

VINIFICATION:

- Manual harvesting in small crates of 20 kg.
- Cool the grapes in a cooling chamber at a temperature of 8°C.
- Fermentation in stainless steel fermenters with temperature control.
- Second fermentation in pressurized stainless-steel tanks

TASTING NOTE:

Color: Pale salmon with crystal clear reflection
Aroma: red berries, watermelon, overripe citrus fruits, elegant floral nuances
Taste: This wine takes you to the world of bubbles, excites your palate and covers it with a delicate mousse. The wine has rich flavors of red berries, watermelon and over ripe citrus fruits followed by refreshing acidity and a medium body that awakens your appetite and sense of refinement.

Recommended serving temperature 4-6°C.

Food pairing: Combination with food: light sea food, antipasti and Asian food.

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