



*wine*

# SPARKLING ROSÉ

*vintage*

**N/V**

*varietals*

90% Riesling & 10% Gamay Noir

*tasting notes*

On the nose, this wine enchants with a fragrant bouquet of red berries and floral notes. Aromas of ripe strawberries, juicy raspberries, and hints of rose petals, all accented by a touch of citrus zest that adds an invigorating brightness. The red fruit flavours from the nose come alive on the palate, with the ripe strawberries and raspberries taking center stage. The wine's crisp acidity provides a balanced structure, while the finish is refreshing and lingering, leaving a delicate trail of berry notes.

*food pairing*

Of course, the wine is perfect for toasting during celebratory moments, whether it's a special dinner or a festive gathering.

*winemaking techniques*

We carefully selected premium Gamay Noir & Riesling, known for their vibrant fruit character. The grapes were gently pressed to obtain the delicate juice required for crafting a high-quality rosé base wine. The base wine underwent a controlled and cool fermentation process in stainless steel tanks, ensuring the preservation of the fruit's aromatic compounds. The wine underwent secondary fermentation using the Charmat Method, a technique that involves fermenting the wine in pressurized tanks. This method captured the wine's natural effervescence and retained its fresh fruit characteristics.

ALCOHOL	SUGAR	TA	PH
12%	17.7 g/L	7.06 g/L	3.12

**LAKEVIEW**  
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