



NEW MEXICO SPARKLING BRUT 2023

72% Chenin Blanc, Ludwig Farms
18% Listan Prieto, Cervantes Farms
10% Pinot Meunier, Los Ranchos de Albuquerque Vineyards

ABV: 12.5%
pH: 3.24
TA: 7.0 g/L

Bottled: 10/10/2023
Winemakers: Laurent Gruet & Sofian Himeur
Case production: 450 cases

WINEMAKERS NOTES

New Mexico's 2023 harvest was one to remember, with grapes handpicked from select vineyards across the sun-soaked southern part of the state. Carefully transported to Albuquerque, the grapes underwent whole-cluster pressing, gently extracting the juice. The freshly pressed juice was settled for 48 hours in climate-controlled stainless steel tanks, allowing impurities to fall away. Once settled, the wine was racked and inoculated with specialized yeast strains, handpicked by our winemakers to enhance its character. After fermentation, the wine was racked again and meticulously blended. It spent 10 months on tirage, allowing the flavors to develop and mature before reaching the bottle. The result is a beautifully crafted wine that captures the essence of New Mexico's vineyards.

TASTING NOTES

This sparkling wine dazzles with its golden hue and fine, persistent bubbles that dance on the palate. Bright aromas of zesty lemon, almond, and crisp green apple intertwine with hints of semi-sweet grapefruit, offering a delightful balance of flavors from the first sip to the last.

SERVING SUGGESTIONS

The crisp, lively bubbles make this an excellent choice for pairing with light appetizers and fresh salads. Our team loves it with caviar on a potato chip.