



CHATEAU DEL REI

SPARKLING WINE

CHATEAU DEL REI NATURAL SWEET RED PERLÉ



Tasting Notes

This sparkling sweet red wine is low in alcohol and made from Ruby Cabernet and Pinotage grapes. The wine is fruity with bursting aromas of blackberry, cranberry and black cherry. The palate is refreshing, yet elegant with a lingering aftertaste.

Analysis

Alc: 7.18 vol% RS: 75 g/l pH: 3.10 TA: 8.23 g/l

Vineyard

The Ruby Cabernet and Pinotage grapes are planted in alluvial and Karoo soils on the banks of the Olifants River. Grapes are perfectly selected to ensure specific fruit with intense aromas ideal for the selection of this blend.

Harvest & Cellar Treatment

The different varietals are harvested and fermented separately. To maximise fruit flavour extraction, cold maturation was done for a period of 24-48 hours before fermentation. After fermentation the components were blended to compliment the style of this wine.

Serving

Serve slightly chilled (15-17°C) and enjoy with barbecued ribs, chicken wings in a sweet sticky marinade, hamburgers or meaty pizzas.

INSTANT CELEBRATION