

## Pongrácz Rosé NV

This Cap Classique Rosé delights the palate as much as the eye and evokes an air of romance with its delicate salmon pink hue.

Delicate strawberry tones are layered with whiffs of baked bread. On the palate it is perfectly balanced with clean acidity and juicy blackberry fruit.

It is perfect for any occasion and is superb with chicken, seafood and oysters.

**variety** : Chardonnay | 60% Chardonnay, 40% Pinot Noir

**winery** : Pongracz

**winemaker** : Pongracz Team

**wine of origin** :

**analysis** : alc : 20.6 % vol   rs : 10.5 g/l   pH : 3.04   ta : 6.16 g/l

**type** : Cap\_Classique   **style** : Dry

**pack** : Bottle   **size** : 750ml   **closure** : Cork

2024 Global Rosé Masters - Bronze

2023 Global Rosé Masters - Gold

2023 Gilbert & Gaillard - 89 Points

**in the cellar** : Pongrácz Rosé is made of 60% Pinot Noir that imparts a clean flintiness, and 40% Chardonnay for its distinctive body and taste.

The grapes are harvested by hand at 18-20° Balling from January until mid-February. After whole bunch pressing with minimal skin contact, the clear grape juice is left to settle before it is pumped into steel tanks for cold fermentation. After the first fermentation and malolactic fermentation the wine is prepared for secondary fermentation in the bottle. The wine is left on the lees for two years before the sediment is removed in the traditional process of "remuage" and "dégorgement".

The bottles are then corked and laid down in a cool cellar for a further 2-4 months. It contains more Pinot Noir than the original Pongrácz blend as a result of the red wine dosage which is added after "dégorgement" to give this Cap Classique its Rosé blush.

