

Pongracz Nectar Rose Light

A delicate medium-sweet, lower-in-alcohol bottle fermented sparkling wine crafted using the classic French varieties of Chardonnay and Pinot Noir.

This Cap Classique, delights and evokes an air of romance with its delicate cherry blossom hue. Great complexity on the palate with lower alcohol and enhanced sweetness, strawberry and red berries, layered with nuances of spicy aromas and yeasty undertones. The firm mousse and persistent bead reveal wonderful red berry and spicy flavours, rounded off with a light yet lingering aftertaste

variety : Pinot Noir | Pinot Noir and Chardonnay

winery : Pongracz

winemaker : Pongracz Team

wine of origin :

analysis : alc : 8.29 % vol rs : 37.14 g/l pH : 3.01 ta : 5.80 g/l

type : Cap_Classique **style :** Semi Sweet

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

An elegant and distinctive Méthode Cap Classique, Pongrácz Nectar Rosé Light is inspired by a nobleman and refugee from the Hungarian uprising, Desiderius Pongrácz, whose sheer genius and vision revitalised viticulture in the Cape.

Composed in the classic French tradition of two noble varieties, Pinot noir and Chardonnay, this magnificent Cap Classique evokes an air of style and sophistication, a tribute to the genius to whom we owe its name.

in the cellar : Pongrácz Nectar Rosé light is crafted predominantly of Pinot noir for its distinctive body and taste complemented by Chardonnay that imparts a clean flintiness. 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 cold fermented in stainless steel tanks. After the first fermentation the wine is prepared for secondary fermentation in the bottle. The wine is left on the lees for 12 months 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. The blend of the red wine dosage, which is added after "dégorgement", gives this Cap Classique its rosé blush as a result.

