

# SPARKLING—ROSÉ EXTRA BRUT

This is our creative approach to prove that we can produce terrific sparkling wine from Gualtallary.

This sparkling wine, made from 80% Chardonnay and 20% Pinot Noir using the traditional method, offers an elegant and harmonious expression. With fine, persistent bubbles, it reveals vibrant and balanced acidity. On the palate, it is creamy and fresh, with flavors of ripe citrus, green apple, and a delicate touch of red fruits. Its bouquet is complex, with floral and mineral notes and a subtle hint of spice. The contribution of Pinot Noir adds body and depth, leading to a long finish with notes of brioche, toasted almonds, and subtle forest fruits.

CURRENT VINTAGE:  
Non vintage

ALTITUDE:  
1,250mts / 4,150ft  
above sea level

BLOCK:  
Finca ambrosia 12, 13  
y 20

YIELD:  
8.000 kg/ha  
3.2 ton/acre

SOIL:  
Limestone over  
quaternary gravels and  
sandy, from wind erosion

FERMENTATION  
VESSEL:  
First fermentation in  
stainless steel tanks,  
followed by a traditional  
second fermentation in  
bottle

AGEING:  
In contact with lees for  
12 months

OI: 13%  
TA: 7,00g/l  
RS: 8,2g/l

*Visit our website:* [FINCAAMBROSIA.COM](http://FINCAAMBROSIA.COM)

