

# Rubus Brut Rose

Rubus Project

France -

Stunning salmon-pink hues. The nose is intense and fine, dominated by notes of red berries. On the palate, the combination of fine bubbles and delicate aromas produces a delightfully light and silky rosé.

Specifications	
Wine Type	Sparkling
Varietals	60% Tempranillo, 40% Bobal
Age of Vines	20 years
Soil type	clay-limestone & chalk
Vinification	Machine harvest. The base wine is fermented at a low temperature. The second fermentation takes place at 14°C for 2 weeks, followed by dosing. RS is about 1 gram per 100ml (1%)
Production	3,000 (9-liter cases)
Pairings	Excellent as an aperitif, but also as an ingredient for cocktails, such as "Rosé Impériale" (rose flower syrup with rosé sparkling wine) or Captain Kirk's Alien Sex on the Beach (Sparkling rosé with a touch of Whisky or Bourbon). It will go very well with Asian cuisine and slightly spicy food.



Codes, Weights and Measures	
UPC	7 84585 02418 6
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02418 3
Case Weight	42
Cases/Pallet	50
Layers/Pallet	10
ABV	11.50%
SRP	\$ 15.99 USD 750mL Bottle

Reviews and News	
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