

luzmila 2018



sparkling rosé / ancestral method / brut nature

On September 31, 2018, we vatted 1150kg of Rufete with a small percent of Tinto Aragonés (Tempranillo), from which we obtained 400 litres of free-run must. After racking, it was fermented spontaneously until the 'Dia de la Hispanidad' (October 12, the day Columbus reached the New World in 1492). The wine was bottled with its lees to allow fermentation to continue in the bottle. The bottles were stored in 'pupitres' (racks) where they were given quarter turns daily until the end of July 2019, at which

time they were turned upside down to allow the lees to settle in the neck. On November 12, 2019, they were disgorged and corked. The result of all this work is a sparkling rosé wine made using the ancestral method: a single natural fermentation as opposed to the two fermentations of the traditional method (méthode champenoise) which undergoes a second forced fermentation in bottle after the addition of yeast and sugar. We produced 467 bottles of sparkling wine with subtle natural carbonation, no added sulfates, and 1.4 g/L of residual sugar, qualifying it as Brut Nature. As the amount of lees in each bottle was unique, every one is a bit different from its sister bottles.



Tasting Notes

An atypical sparkling wine, beautiful pink onion skin in colour with violet sparkles. Sharp and crisp on the nose with notes of wild red fruit, a floral hint, minerals and a touch of pastries (yeasts). Balanced with fine bubbles that stand out for their agreeableness and freshness on the palate. Agile and graceful with a persistent finish. Fantastic as an aperitif, with white meats and rice dishes.

Sold in wood cases of 3 bottles

Pure craftsmanship dedicated to my mother Ana María Luzmila Seisdedos,

Agustín Maillo Seisdedos, Mogarraz.

