

NV Classic Reserve, Hattingley Valley



Country: Great Britain

Region: Hampshire

Grapes: Grape Chardonnay 50 ; Grape Pinot Noir 30 ; Grape Pinot Meunier 19 ; Grape Pinot Grigio 1

Tasting Note:

Pure, sparkling English wine with a delicate perfume of hedgerow flowers, a flavour of green apples and a fine, rich toastiness on the finish.

Winemaking:

This wine is a testament to our signature style, whereby after the grapes were harvested, 25% of the total blend was barrel fermented in three-to-four year old white Burgundy giving the wine lovely texture and richness. The wine spent 8 months in tank and barrel on its fermentation lees. There was no stirring or addition of sulphur dioxide, with occasional topping up. Tirage took place in July 2011 and then the wine spent 21 months ageing on its lees with a further four months on cork after disgorging.

Vineyard :

Grapes were hand harvested for the ultimate in care from the Hampshire vineyards.

Food matching:

This is the perfect aperitif or celebration drink, it is the flawless accompaniment to any party, enjoyed with any canapé.

Awards:

Rich and powerful, with sweet vanilla and wood smoke tones alongside lemon curd, raspberry, strawberry and red apples. 90/100

Code E20261NV	Practice Yes
Product SPARKLING	Acidity 8.7 g/L
Style Sparkling & Champagne	Residual Sugar 7 g/L
pH Level 2.99	Organic No
ABV 12.00 %	Biodynamic No
Closure Diam	Egg / Milk No
Bottle Size 75cl	



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