NV Ice Cuvée Sparkling Gift Box, Peller



Code 571761NV

Product SPARKLING

Acidity 7.6 g/L

Organic No

Biodynamic No

Egg / Milk No

Residual Sugar 23

Style Sparkling &

Champagne

pH Level 3.19 ABV 12.00 %

Closure Natural Cork

Bottle Size 75cl

Country: Canada Region: Ontario Sub-Region: Niagara

Grapes: Grape Chardonnay 70; Grape Pinot Noir 30

Tasting Note:

Sparkling Canadian wine, dry but with hints of honey, perfumed with apricots, yeast and ripe apples, with flavours of tropical fruit and sweet grapefruit.

Winemaking:

Using the 'methode classique', individual batches of Chardonnay and Pinot Noir are fermented in tank. A cuvee is made using a selection of these wines which are then bottled with yeast and sugar. After ageing on the lees for approximately 30 months, the bottles are riddled, degorged and a dosage of Icewine (110ml) is added

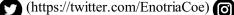
Food matching:

Enjoy before a meal with salty appetizers, seafood or creamy risotto or with fresh fruit and creamy cheeses.

GOLD MEDAL, American Wine Society 2006 GOLD MEDAL, All Canadian Wine Championships 2007 SILVER MEDAL, canadam wine Chainpionsnips 2007 SILVER MEDAL, Effervescents du Monde, Chaintré France 2006 SILVER MEDAL, Grand Harvest Awards 2007, California SILVER MEDAL, International Wine Challenge 2011 BRONZE MEDAL, Decanter World Wine Awards 2012 SILVER MEDAL, International Wine & Spirit Competition 2013 COMMENDED, Decanter World Wine Awards 2014 COMMENDED, International Wine Challenge 2014 Spirit Competition 2013 COMMENDED, Decanter World Wine Awards 2014 COMMENDED, International Wine Challenge 2014 90 points – It shows lavish peachy and apricot flavours, with a sweet mouthfeel but a dry twist at the end. Very addictive - Gordon Stimmel, Toronto Star, December 20 2006 3 stars out of 5 – Vines magazine, January/February 2007 "It's deftly made fizz offering excellent value and with a small amount of ice wine – offering excellent value and with a small amount of ice wine — made from grapes which have frozen to the vine — dosed in to enrich and boost flavour. Amazing and well worth tracking down." Olly Smith, Mail on Sunday, November 2010 "...or a fruitier fizz, consider sparkling ice wines from Canada. Peller Ice Cuvee is mellow and fruitful and hugely popular ..." Olly Smith, Mail On Sunday, August 2012 "Champagne is a classic pairing but this year my favourite match is from Canada. Peller Ice Cuvee, a slightly rounder, more fruity fizz that picks up in the intensity of the smoky and salty salmon and delivers an outstanding pairing." Olly Smith, Mail on Sunday, December 2012 (Christmas food pairing with smoked salmon) "If you really want some Valentine's romance, Peller Ice Cuvée from Canada is the ultimate way to Romance Central — traditional method fizz imbued with jot of Ice offering excellent value and with a small amount of ice wine Romance Central – traditional method fizz imbued with jot of Ice Wine to intensify the fruity and mellow character. It's love in a glass." Olly Smith, Mail on Sunday, February 2013 "One of the best bubblies around with a jot of ice wine in the blend - fruity, frothy, golden and glorious." Olly Smith, Mail on Sunday, 16 March 2014











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