



NV SPARKLING PINOT NOIR ROSÉ

BIODYNAMICS

At Maysara Winery and Momtazi Vineyard, we are committed to capturing the true expression of our land and conveying it to you through the premium quality found in every bottle. We practice low-impact, holistic farming methods in our Demeter certified Biodynamic® vineyard to produce wines with intensity and elegance while maintaining natural harmony between fruit and earth.

SOURCE

100% estate Pinot Noir from Momtazi Vineyard, vines planted from 1998-2004 in volcanic and sedimentary soils. Clones: Pommard, Dijon 113, 114, 115, 667 777, Wadenswil.

WINEMAKING

Native yeast primary fermentation in stainless steel. Charmat method secondary fermentation. Filtered, no fining.

PRODUCTION

1,350 cases

DOSAGE

8.5 grams

ALCOHOL

12.5%



TASTING NOTES

A stunning sparkling rosé made with 100% Pinot Noir grapes that is balanced with high tension acidity and minerality. The fine bubbles keep the aromatics tight with a clean finish of dried cranberries, pomegranate, and wild strawberries.