

# Cave Amadeu Brut

## THE FACTS

**COUNTRY:** Brazil

**REGION:** Pinto Banderia

**CEPAGE:** 80% Chardonnay, 20% Pinot Noir

**WINEMAKING:** Cave Geisse focuses on micro-terroir and microproduction, and all wines are strictly made using the traditional, or champenoise, method. This wine spends a year in contact with the yeasts, which maintains the characteristics of the grapes and provides a good degree of complexity

**ANNUAL PRODUCTION:** 7500 cases

## THE STORY

Cave Amadeu is made by the Geisse family, a boutique, internationally acclaimed producer of fine sparkling wine in southern Brazil. Originally from Chile, the Geisse family moved to Pinto Bandeira, Brazil to unleash the potential of the mineral composition found in the southern region's soil and perfect for crafting high quality, sparkling wine. The winery focuses on micro-terroir and micro-production. Cave Amadeu Brut is strictly made using the traditional, or champenoise, method.

## THE ADJECTIVES

**OVERALL:** Fresh & persistent

**AROMAS / FLAVORS:** Ripe orchard fruits with hints of peach blossom and dried apricot

**MOUTHFEEL:** Soft, balanced palate with persistent finish

## THE SELLING POINTS

**SUSTAINABILITY:** Organic In Practice, Sustainable In Practice

**PAIRINGS:** Fish & Chips, Frito Misto or Lemongrass Chicken

