

Rubus Brut Rose
Rubus Project
France -

Stunning salmon-pink hues. The nose is intense and fine, dominated by notes of red berries. On the palate, the combination of fine bubbles and delicate aromas produces a delightfully light and silky rosé.



Specifications

| | |
|--------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Wine Type | Sparkling |
| Varietals | 60% Tempranillo, 40% Bobal |
| Age of Vines | 20 years |
| Soil type | clay-limestone & chalk |
| Vinification | Machine harvest. The base wine is fermented at a low temperature. The second fermentation takes place at 14°C for 2 weeks, followed by dosing. RS is about 1 gram per 100ml (1%) |
| Production | 3,000 (9-liter cases) |
| Pairings | Excellent as an aperitif, but also as an ingredient for cocktails, such as "Rosé Impériale" (rose flower syrup with rosé sparkling wine) or Captain Kirk's Alien Sex on the Beach (Sparkling rosé with a touch of Whisky or Bourbon). It will go very well with Asian cuisine and slightly spicy food. |

Codes, Weights and Measures

| | |
|---------------|------------------------------|
| UPC | 7 84585 02418 6 |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 02418 3 |
| Case Weight | 42 |
| Cases/Pallet | 50 |
| Layers/Pallet | 10 |
| ABV | 11.50% |
| SRP | \$ 15.99 USD 750mL Bottle |

Reviews and News

Rubus Brut Rose - 90 PTS - IWR