



## ARIA SPARKLING PINOT NOIR

The Segura Viudas ARIA Sparkling Pinot Noir is a vibrant and fruity Cava made in the traditional *méthode champenoise* style. This fine bottling showcases the tremendous potential of the Segura Viudas Estate Winery.

A marvelous profile of the mountain of Montserrat provides the backdrop fit for the winery as the Sant Pere de Riudebitlles River meanders its way through the estate.

Segura Viudas was established in 1945 when Sr. Segura purchased the medieval farmhouse known as Can Esbert and built a state-of-the-art facility. The Segura Viudas Estate sprawls over 445 acres in Torrelavit, Alt Penedès, the heart of the renowned cava-producing region of Spain.

This limited bottling was developed exclusively for the United States.

### WINEMAKING

- The Pinot Noir is macerated with the skins for 10 hours producing a deep rosé base wine. After fermentation, this wine is blended into a rosé.
- The base wine was fermented in stainless steel tanks at 60°F to preserve delicacy
- The Segura Viudas ARIA Sparkling Pinot Noir was aged for 12 months on the yeast to develop complex flavors and a fine mousse

COMPOSITION	100% Pinot Noir	
DOSAGE	14 g/liter (BRUT)	
ANALYSIS	pH	3.01
	Total acidity	0.37g/100 ml
	Alcohol	11.0%

PRODUCTION 1,000 (9L) Cases

WINEMAKER Gabriel Suberviola

### DESCRIPTION

The Segura Viudas ARIA Sparkling Pinot Noir is a complex, dry and flavorful sparkler, making it both versatile with food and delicious by itself as an aperitif. The character of this wine is most strongly influenced by the elegance of Pinot Noir for structure on the palate and extended length on the finish.

*The Ferrer family of Barcelona, the world's largest producers of sparkling wine for over 100 years, purchased the Segura Viudas estate in the early eighties & are responsible for the introduction & success of ARIA in the United States & around the globe.*