

CAVE AMADEU BRUT NV


WINE FOR THE WORLD



FAMÍLIA GEISSE

Cave Geisse is a boutique, internationally acclaimed producer of fine sparkling wine in the south of Brazil.

The Geisse family, originally from Chile, 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 family grows only Chardonnay and Pinot Noir, with distinctive blends made for different lines. Time on lees ranges from a minimum of 12 months up to 14 years.

In addition, the Geisse Winery is committed to the health of the environment, its employees, and customers. Using zero pesticides, the winery has adopted a Chilean technology called the Thermal Pest Control (TPC) system, which negates the need for pesticides. This technique protects and stimulates the self-defense mechanism of the vine, resulting in even higher quality wines - while keeping chemicals out their fine products. Geisse Winery further has generous labor policies and offers standalone family homes on the vineyard to its employees.



ORIGIN

Pinto Bandeira, Brazil



WINEMAKER

Mario Geisse



WINEMAKING

Cave Geisse focuses on micro-terroir and micro-production, 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



ENVIRONMENTAL SUSTAINABILITY

This winery is a pioneer for sustainable viticulture. Using thermal pest control technologies, they use zero pesticides and are practicing organic.



SOCIAL RESPONSIBILITY

Treating their staff like family, Vinicola Geisse remarkably gives houses for all of the families that work with them. All workers also receive living wages.



PRODUCTION

7,500 cases



VARIETAL

80% Chardonnay, 20% Pinot Noir



TECHNICAL

Alc 12.0%, R/Sugar 10.0 g/l, pH 3.22



TASTE

The acidity and alcohol are in good balance and leaves a soft mouthfeel. Long persistence, with good acidity, presenting presence of dried fruits and a pleasant finish.



NOSE

This delicious wine is persistent in the nose, with a blend of ripe fruit and floral notes.



FOOD

Goes very well with appetizers, fish and poultry dishes.



APPEARANCE

Yellow gold color with fine perlage (aka effervescence).