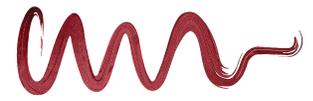


CAVE GEISSE NATURE 2013


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 *champanoise*, method.



ENVIRONMENTAL SUSTAINABILITY

This winery is a pioneer for sustainable viticulture. Using thermal pest control technologies, they use ZERO pesticides!



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 working wages.



PRODUCTION

8000 cases



VARIETAL

70% Chardonnay, 30% Pinot Noir



TECHNICAL

12.5% alcohol/ residual fermentation sugar <2 g/L



VINEYARDS

All Geisse vineyards are north-facing, with ancient, Juro-Crustacean era basaltic, volcanic soils that offer both excellent drainage and important mineral characteristics.



TASTE

This wine is full bodied with balanced acidity.



NOSE

Medium aromas. Very fresh, with a hint of yeast, toast, honey, and dried fruits like apricots and almonds.



FOOD

This wine can pair with many foods. Try it with sushi, creamy pastas, or if you're feeling fancy, Magret de Canard!



APPEARANCE

Straw-yellow color with greenish reflections. Intense perlage (aka effervescence), with small and persistent bubbles.



AGEING

Aged a minimum of 24 months.



ACCOLADES

2013 Silver Medal (Metodo Tradicional, San Francisco International Wine Competition 2016)
2012 91 Points (Descorchados)
2011 Gold (VII CIVB International Competition)