

# CAVE AMADEU ROSE 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.



## 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

5,900 cases



## VARIETAL

100% Pinot Noir



## TECHNICAL

Alc 12.0%, R/Sugar 10.0 g/l, pH 3.25



## 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 has refreshing acidity, good aromatic intensity, with hints of red fruit and spice. Good structure and persistence.



## NOSE

Good aromatic intensity reminding red fruits such as strawberry.



## FOOD

For a unique treat, pair this wine with pasta and shrimp, grilled salmon, or paellas.



## APPEARANCE

Beautiful clear, light cherry color with excellent perlage (aka effervescence).



## AGEING

Aged a minimum of 12 months.



## ACCOLADES

NV Gold (VI international competition)  
NV Gold, 89 Points (San Francisco International Wine Competition 2017)