

CAVE GEISSE

BLANC DE BLANC 2012



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!



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

7000 bottles



VARIETAL

100% Chardonnay



TECHNICAL

12.5% alcohol / 8.5 g/L residual sugar



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 gorgeous wine is distinguished by excellent acidity, refreshing citrus notes, and has a beautiful touch of minerality.



NOSE

Elegant and complex. Shows aromas of white flowers and citrus fruits such as pineapple and lemon, delicate and elegant.



FOOD

This wine matches perfectly with everything from fish and barbequed shellfish to lemon risotto - and especially special occasions!



APPEARANCE

Light yellow-green with fine and persistent perlage (aka effervescence).



AGEING

Aged a minimum of 30 months.



ACCOLADES

2010 90 Points (Descorchados)