



Lily Sparkling Rosé



VITICULTURE

VQA Designation: Ontario

Brix at Harvest: 19.8

VINIFICATION

Fermentation: Charmat Method

Aging: Stainless Steel

Blend: 90% Riesling
10% Cabernet Franc

Residual Sugar: 15 g/L

Alcohol Content: 12%

Production: 2100 cases

Winemaker: Allison Christ

PRODUCT DESCRIPTIVE

Our Lily Rose Sparkling wine, crafted in the charmat method, is pale pink with persistent yet delicate bubbles on the palate. A well-balanced sparkling with a soft, elegant mousse.

Colour: Pale Pink

Bouquet: Mineral notes, citrus and green apple with a subtle finish of fresh baked bread.

Taste: Expressive flavours reminiscent of whipped cream on top of fresh strawberries and raspberries. It's creamy, elegant, and balanced.

Food Matches: Smoked salmon filled crepes, strawberry and spinach salad with goat cheese, or a bowl of freshly-picked berries.

Serve At: 5° - 7°C

PRODUCT INFORMATION

Natural Cork Closure – 750 mL

\$16.95

LCBO#536565

Item# 618512