



# Lily Sparkling



## VITICULTURE

VQA Designation: Ontario

## VINIFICATION

Fermentation: Charmat Method – Cuve Close

Aging: Stainless Steel

Blend: Riesling 100%

Residual Sugar: 15 g/L

Alcohol Content: 12%

Sugar Code: 2

Production: 1,129 Cases of 6

Winemaker: Lawrence Buhler

## PRODUCT DESCRIPTIVE

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

Colour: Bright straw

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

Taste: Expressive flavours of citrus, green apple, and a hint of apricot and stone fruit with a refreshing finish of zesty mineral tones.

Food Matches: Oysters on the half shell, fresh seafood, salty snacks like natural potato chips or popcorn.

Serve At: 5° - 7°C

## PRODUCT INFORMATION

Natural Cork Closure – 750 mL

Item# 509183

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