





















GLORIA FERRER

\$54.75

* Suggested retail price

Gloria Ferrer Royal Cuvée 2014

	Product code	15163638
	Licensee price	\$47.62
	Format	12x750ml
	Listing type	Private import
	Status	Not available
	Type of product	Sparkling Wine
	Country	United States
	Regulated designation	American Viticultural Areas (AVA)
	Region	California
	Subregion	Sonoma, Los Carneros
	Varietal(s)	Pinot Noir 67 %
	Varietal(s)	Chardonnay 33 %
	Alcohol percentage	12.6%
	Colour	White
	Sugar content	14.2
	Closure type	Cork
	Aging vessel type	on the lees
	Length of aging	5 years
	Total acidity	0.75 g/l
	PH	3.03



TASTING NOTES

Earthy notes and toasty brioche greet the nose, followed by aromas of baking spice. Harmonious flavors, reminiscent of warm apple pie, open on the palate. Red apple and D'Anjou pear give way mandarin orange and Meyer lemon. Layers of fruit flavors linger in the finish.

PRODUCT NOTES

Gloria Ferrer has been perfecting its Royal Cuvée since the first vintage was served to the King and Queen of Spain in 1987. The ideal balance of Pinot Noir and Chardonnay provides freshness and vibrancy, while allowing layers of complexity to develop over an extended aging (five years) on the lees.

PRODUCTION NOTES

Budbreak was about two weeks earlier than average. Mild weather through the growing season, without rain events or heat spikes, was optimal for fruit development. An early spring resulted in an early harvest with average size yields, and excellent quality fruit.