



# NV Lieb Estate Sparkling Pinot Blanc

North Fork of Long Island

## Wine Specs

Blend: 100% Pinot Blanc

Malolactic Fermentation: 0%

Maturation: 22 months on tirage

Alc/Vol: 12.2%

Acidity: 8.02 g/L

pH: 3.15

RS: 9.33 g/L (7.0ml dosage)



## Wine Specs

Our Traditional Method sparkling wine is made from 100% Pinot Blanc grapes and, on average, ages 22 months before being disgorged in small lots to guarantee a crisp, fresh wine. This brut sparkler boasts a nose of green apple and pear, accented by hints of citrus, honey, and yeast. The palate comes alive with delicate, refreshing, tiny bubbles.

## Winemaker's Notes

Fermented for 24 days at 62 degrees Fahrenheit, before spending 22 months on tirage developing a fine mousse of bubbles.

## Awards & Ratings

90pt Rating from James Suckling



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