



# NV Lieb Estate Sparkling Rosé

North Fork of Long Island

## Wine Specs

Blend: 55% Pinot Noir & 45%  
Chardonnay

Malolactic Fermentation: 0%

Maturation: 22 months on tirage

Alc/Vol: 12.1%

Acidity: 7.6 g/L

pH: 3.05

RS: 9 g/L (7.0ml dosage)



## Wine Specs

Our Traditional Method sparkling wine is made from 55% Pinot Noir & 45% Chardonnay, ages 22 months before being disgorged in small lots to guarantee a crisp, fresh wine. A wonderful light salmon color with a constant stream of delicate bubbles. Hints of raspberry, rose petals and asian pear (kosui). Classic bright, mouth-cleansing acidity

## 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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