

ESKWIZIT – ĠELLEWŻA SPUMANTE

DEMI-SEC

WINEMAKER'S MEMO

A fruit-forward sparkling rosé expression of Ġellewża, produced with minimal reserve wine to emphasise the immediacy and vibrancy of the latest harvest.

FLAVOUR PROFILE

An enticing floral nose expands into a juicy red berry character with ripe strawberry flavour and a very faint hint of nuttiness. Gentle sweetness is balanced by fresh acidity and a rounded yet refreshing mousse.



VARIETY

Ġellewża

SITE

Rabat to Mġarr (clayey loam soils, largely unirrigated bush vines); Burmarrad (sandy soils at sea level with shallow water table)

VINES

Bush-trained, largely dry-farmed

VINIFICATION

Fermented in stainless steel

REFINEMENT

Charmat method; Predominantly latest vintage (minimal reserve component)



WINE STYLE

Demi-sec, fully sparkling



ALCOHOL LEVEL

12% Vol.



DOSAGE

~32 g/l



WHEN TO DRINK

Ready now



HOW TO SERVE

Chill well 5–7°C