Osmote

PETILLANT NATUREL OF CAYUGA WHITE



ORIGIN

Finger Lakes

VINTAGE

2022

COLOR

White

WINE TYPE

Sparkling wine

TASTING NOTE

Great sparkling wine

PRODUCER

Osmote means to move naturally towards balance. We are a small family winery in the Finger Lakes region of New York State, producing about 2000 cases per year. In a region defined by water, our glacial lakes support cool climate vineyards where otherwise it would be too cold to support vines. Our winemaking philosophy is that of low intervention, using natural vineyard yeast in spontaneous fermentations to give our wine a truer vineyard expression.-Like our terroir's ability to naturally balance the environment, our winemaking should naturally balance our wines.



ALCOHOL 9.5%

TOTAL ACIDITY 9.6 g/l (Tartaric)

RESIDUAL SUGAR 2 g/l

PH 3.1

BLEND

75% Cayuga White, 25% Riesling

HIGHLIGHTS



CERTIFICATIONS



