

Nice Winery

Demi-Sec Sparkling Wine

Mendoza, Argentina

About the Wine:

Back in 2007, we partnered with acclaimed organic Malbec growers Alberto and Fabiana Cecchin to produce a chef-inspired, foodie-driven Malbec. In 2010, we started working with the Cecchin's on a new, fun project: bubbles! We crafted this Sparkling Wine from Alberto Cecchin's Moscatel of Alexandria grapes. Don't confuse this wine with mass produced Moscato! Traditional Moscato is made with Muscat Canelli or Muscat Blanco grapes, which are totally different grape varieties from our delicate and aromatic Moscatel of Alexandria. We ferment the grapes with their natural yeasts and sugars to make an entirely organic sparkling wine. In this vintage, we stopped fermentation just before completion to leave 2.5% residual sugar in the wine giving it a sweet yet clean and crisp finish. The bright acidity in our bubbly makes it a perfect pairing for delightful desserts like crème caramel, panacotta, crème brûlée or bread pudding.

Take a moment to savor the aromas of this wine before drinking. This wine is great with dessert or as the dessert itself, but also makes a wonderful aperitif before dinner or with starters like foie gras or sushi. Cheers!

Tasting Notes: Melon. Lychee. Passionfruit. Gardenia. Honeysuckle.



About Ryan and Ian:

Certified Sommeliers, Wine Educators and Le Cordon Bleu trained Chefs, Ryan Levy and Ian Eastveld, are the “foodie superduo” behind Nice Winery. Their chef-driven wines have been lauded in Wine Enthusiast, awarded 94 point ratings and gold medals, and are featured on top wine lists. When not making their hand-crafted wines, the chefs teach about wine and food at their Houston winery and tasting studio.



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