



# Raats Methode Ancestrale 2024



- Crafted by Méthode Ancestrale – dating back to the 15th century
- Fresh notes of red apple skin & pomegranate
- Natural & unsulphured

## WINE IN DETAIL

<b>Article-No.</b>	RAA-202024
<b>Vintage</b>	2024
<b>Winery</b>	Raats Family Wines
<b>Grape Variety</b>	Pinotage
<b>Bottle Top</b>	Screw Cap
<b>Appellation</b>	Stellenbosch
<b>Filling quantity</b>	0,75 l
<b>Alcohol Strength</b>	11,5 % Vol.
<b>Acidity</b>	5,4 g/l
<b>Residual Sugar</b>	2,8 g/l
<b>In the Cellar</b>	Made using the oldest sparkling wine method – Méthode Ancestrale
<b>Serve at</b>	6-8 °C
<b>Best Before</b>	2028
<b>Producer</b>	Raats Family Wines, Vlaeberg Rd, 7601 Stellenbosch, South Africa
<b>Importer</b>	CAPREO GmbH- Gildeweg 10- 46562 Voerde- Germany
<b>Food Business Operator</b>	CAPREO GmbH, Gildeweg 10, 46562 Voerde, Germany

## GOES WITH

