



YEAR: 2017

ALCOHOLIC STRENGTH:
12,5%

STAGE:
AT LEAST 12 MONTHS IN CAVE AND 2 MONTHS
AFTER DÉGORGEMENT.

REGION:
BAIRRADA

DENOMINATION:
DOP

GRAPES VARIETIES:
BAGA

TASTING NOTES:
PINK COLOR.
INTENSE AROMA IN FRESH RED FRUIT, PREDOMINANT
STRAWBERRY AND RASPBERRY.
IN MOUTH, REVEALS FRUIT AND HARMONIOUS FLAVOR
TO EVIDENCE A VERY ELEGANT FRESHNESS.

_Country: Portugal
_Region: Bairrada
_Type of wine: Sparkling Wine
_Grape varieties: 100% Baga
_Classification: DOP Bairrada
_Harvesting year: 2017
_Production: 1500 bottles/bottle of 750ml
_Oenologist: Pedro Andrade
_Vinification: Crush without destemming, gentle pneumatic
pressing natural, static clarification and
fermentation at 18°C. Classic method.

_Maturation: At least 12 months in wine cellar and 1 more
month after degorgemnt
_Consumption: More than 36 months
_Alcoholic strength: 12,5vol.
_Total acidity: 7g/l
_pH : 3,05
_Sugar: <4gr/l

TASTING NOTES:
_Aspect: Crystalline with a elegant and persistent bubble.
_Color: Pink.
_Aroma: Intense in fresh red fruit, predominant strawberry
and raspberry.
_Taste: Fruit and harmonious flavor to evidence a very
elegant freshness.
_Serving suggestions: Laser times or to drink with grilled fish,
seafood and pastas. Drink at 6º to 8º.
_Bottle: 750ml

_Packaging: Cardboard boxes with 6 bottles of 750ml

_Bottles per pallet: 648bottles=96 (12x8) Boxes per pallet