



YEAR: 2017

ALCOHOLIC STRENGTH:
12,5%

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

REGION:
BAIRRADA

DENOMINATION:
DOP

GRAPES VARIETIES:
BICAL, CERCIAL E CHARDONNAY

TASTING NOTES:
CITRINE COLOR.
DELICATE AROMA WITH NOTES OF BREAD AND YEAST AS
WELL AS NUANCES OF CITRUS FRUITS.
IN MOUTH, REVEALS A SOFT AND ENGAGING MOUSSE WITH
ELEGANT PERSISTENCE.

- _Country: Portugal
- _Region: Bairrada
- _Type of wine: Sparkling
- _Grape varieties: 40% Bical, 30% Cercial and 30% Chardonnay
- _Classification: DOP Bairrada
- _Harvesting year: 2017
- _Production: 7500 bottles/bottle of 750ml
- _Oenologist: Pedro Andrade
- _Vinification: Crush without destemming, gentle pneumatic pressing natural, static clarification and fermentation at 18°C. Classical method.
- _Maturation: At least 12 months in wine cellar and 1 more month after degorgement
- _Consumption: More than 36 months
- _Alcoholic strength: 12,5vol.
- _Total acidity: 6,2g/l
- _pH : 3,2
- _Sugar: <4gr/l
- TASTING NOTES:
- _Aspect: Crystalline with a elegant and persistent bubble.
- _Color: Citrus.
- _Aroma: Aroma of fruits of white pulp and citrus, with some biscuit to show some complexity.
- _Taste: Fresh flavor with soft, crispy and elegant mousse.
- _Serving suggestions: Laser times or to drink with salads, grilled fish, seafood, white meat and deserts. Drink at 6º to 8º.
- _Bottle: 750ml
- _Packaging: Cardboard boxes with 6 bottles of 750ml
- _Bottles per pallet: 648bottles=96 (12x8) Boxes per pallet