

PORTADA

Sparkling

Medium dry



Winemaker: José Neiva Correia
Country: Portugal
Grape Varieties: Blend of Portuguese white varietals

Vinification method:
Charmat method.

Winemaker tasting notes:

It's a dry bright white sparkling, fruited, young, refreshing with apple and citrus notes in the aroma and tasting. It's pleasant, easy drinking with a persistent and smooth bubble, finishing elegant and tasty.

Serving suggestions:

Excellent as aperitif, perfect for events, it's also a delicious complement of white meat, roasted piglet, vegetarian, Mexican, Indian and Thai cuisines and as well with desserts.

We recommend to serve at the temperature of 8-10°C.

ABV at 20°C%: 11,5
Volume at 20°C g/cm³: 1,00362
Dry Extract total g/dm³: 53,3
Volatile acidity in acetic acid g/l: 0,53
Total acidity in TH2 g/l: 5,70
pH: 3,28
SO2 (free) & (total) mg/l: 40/110

Carton of 6 bottles x 75 cl
Gross weight: 8.5 kg (6x75cl)
Case dimension / H x L x W: 320x262x175
Euro pallet (0,80m x 1,2m): 95 cases (6x75cl) – 19 cases x 5 levels
Bottle bar code (EAN13) = 5600312192285
Carton bar code (ITF14) (6x 75cl): 15600312192282