PORTADA

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Sparkling Medium dry









Grape Varieties: Blend of Portuguese white varietals









Vinification method: Charmat metod.

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.



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.



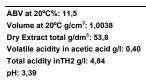












SO2 (free) & (total) mg/l: 10/139

IPAC | 00290/2018

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)

Bottle bar code (EAN13) = 5600312192285

Carton bar code (ITF14) (6x 75cl): 15600312192282







