



SPARKLING WINE

WHITE 2012

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Philosophy: Produced by the Classic Method and exhibiting an Alentejo profile of ripe fruit and body, rich and intense.

Harvest Year: Excellent year for white wines in this region. Cooler than average spring and summer temperatures resulted in wines with intensity, freshness and balance.

Viticulture:

Soil Type: Granite/schist origin, clay-loam structure.

Average age of vines: 12 years.

Grapes Varieties: Arinto, Antão Vaz.

Vinification: Temperature controlled fermentation in stainless steel tanks (13-15°C), bottle fermentation, 9 month ageing on lees before degorgement. Classic method.

Maturation: 9 months in bottle.

Bottling: December 2012.

Chemical Analyses

Alcohol: 12,5%

Total Acidity: 7,20 g/l

pH: 3,10

Reducing Sugar: 2,0 g/l

Wine makers: David Baverstock and Sandra Alves.

Colour: Clear with a fine and persistent bead.

Aroma: Complex aroma with finesse, fresh biscuit notes.

Palate: Elegant and intense, citric flavours, rich and well balanced with a long finish.

Ideal Consumption Date: 2013-2017

Formats Available: 750 ml.