



## SPARKLING WINE

WHITE 2013

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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:** The 2013 viticultural year was characterized by a cool and wet spring followed by a dry summer with large diurnal temperatures, making for good maturation conditions and sound healthy grapes.

**Viticulture:**

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

**Average age of vines:** 8 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:** January 2014.

**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:** 2014-2019

**Formats Available:** 750 ml.