



Espumante Bruto Vinho Espumante Branco



VARIETIES 85% Fernão Pires, 15% Arinto

HARVEST Late August

ORIGIN Vineyards in Fernando Pó, Palmela

SOIL Sandy

CLIMATE Mediterranean

VINIFICATION Lightly fermented in stainless steel vats with temperature control at 16-18°C. A second fermentation is carried out in the bottle using the méthode traditionnelle, followed by a minimum period of 9 months in the bottle.

RECOMMENDED STORAGE TIME 5 years

TASTING NOTES A fruity, bright golden wine, reminiscent of citrus and tropical fruit. Well structured, its excellent acidity giving it freshness and longevity. Fresh, very pleasant, with a fruity finish.

ALCOHOLIC CONTENT 12% vol.

TOTAL ACIDITY 5.25 g tartaric acid/dm³

PH 3.40

RESIDUAL SUGAR 8 g/dm³

SERVING SUGGESTIONS Ideal as an aperitif or to accompany richer cuts of meat.

OENOLOGIST Jaime Quendera

Case of 6 bottles	L x W x H (mm) 328 x 160 x 228	Gross Weight 9.360 Kg	Liquid Weight 4.50 Kg	Volume 0.750 L	EAN UNI UPC 5608527001156	EAN SCC Case 15608527001153	
Euro-pallet 1.20 x 0.80 m	Cases per layer 10	Layers 7	Cases per pallet 70	Bottles per pallet 420	Total Weight 675.2 Kg	Liquid Weight 315 Kg	L x W x H (cm) 120 x 80 x 175