



Espumante Reserva 2011

Vinho Espumante Branco, D.O. Palmela Reserva



VARIETIES 50% Chardonnay, 50% Arinto

HARVEST Late August

ORIGIN Vineyards in Fernando Pó, Palmela

SOIL Sandy

CLIMATE Mediterranean

VINIFICATION Fermented in French oak barrels, followed by ageing, with batonnage, for 6 months in the barrel. Second fermentation carried out in the bottle using the méthode traditionnelle, followed by a minimum period of 18 months in the bottle.

RECOMMENDED STORAGE TIME 8 years

TASTING NOTES Fine, persistent bubbles. A fruity, brilliant-yellow wine, reminiscent of citrus and tropical fruit, with a floral touch containing notes of white flowers. Well structured, with a good acidity that gives it freshness and longevity. Fresh, very pleasant, and with a fruity finish.

ALCOHOLIC CONTENT 12.4% vol.

TOTAL ACIDITY 5.50 g tartaric acid/dm³

PH 3.49

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

OENOLOGIST Jaime Quendera

Case of 3 bottles	L x W x H (mm) 123 x 346 x 344	Gross Weight 4.680 Kg	Liquid Weight 2.25 Kg	Volume 0.750 L	EAN UNI UPC 5608527001194	EAN SCC Case 15608527001191
Euro-pallet 1.20 x 0.80 m	Cases per layer 20	Layers 4	Cases per pallet 80	Bottles per pallet 240	Total Weight 394.4 Kg	Liquid Weight 180 Kg
						L x W x H (cm) 120 x 80 x 153