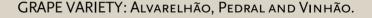


# **45** Adega de Monção

RED SPARKLING VINHO VERDE - RESERVE



## **ORGANOLEPTIC CHARACTERISTICS**

ASPECT: BRIGHT

COLOUR: RUBY RED, FORMING FOAM.

AROMA: SLIGHTLY VINOUS AND DELICATE FRAGRANCE IN

ADDITION TO ITS SPARKLING COMPLEXION.

FLAVOUR: SLIGHTLY VINOUS, DELICATE, SMOOTH BUT FULL-

BODIED.

### **VINIFICATION TECHNOLOGY**

SELECTION OF THE GRAPES. DESTEMMING. FERMENTATION WITH GRAPE SKINS. MALOLACTIC FERMENTATION.
RACKING/SOUTIRAGE. CLARIFYING. FILTRATION. TARTARIC AND COLOURING STABILIZATION. LIQUEUR EXTRACTION.
BOTTLING. BOTTLE FERMENTATION FOR AT LEAST 12 MONTHS. RÉMUAGE. DÉGORGEMENT. LIQUEUR EXPEDITION.
CORKING AND WIRE CAPPING. LABELLING. STORAGE.

ALCOHOLIC CONTENT: 12% vol.

# **BOTTLE BEHAVIOUR / ADDITIVES**

IT HAS A GOOD BOTTLE BEHAVIOUR AND CAN BE KEPT BOTTLED FOR TWO YEARS.

IT CONTAINS SULPHITES.

### **SUGGESTIONS**

It's a good company when served with traditional North-Western Portuguese dishes (Minho province) and it should be served cool ( $6^{\circ}$ C to  $8^{\circ}$ C temperature).

