

# Quinta das Bageiras



## Sparkling Brut Rosé

**Grape:** Baga

**Alcohol:** 12.5 %

**Annual Production:** 30,000 bottles

The grapes for this sparkling wine are obtained from the most suitable vineyards to create a Baga perfect for a sparkling rosé. Open top fermentation, the must is then placed in small decanters, 1m<sup>3</sup>, where it remains for 24 to 36 hours to decant through natural precipitation. At the end of this process, the must is transferred to stainless steel tanks where it goes through cooled temperature control fermentation. The grapes are carefully watched and harvested at the correct time to ensure balance between acidity and alcohol. The base for the sparkling wine is usually created in the March of the previous vintage and, in the case of the Reserva, it is held 12 months in the basement before disgorgement. The brut is made following traditional méthode classique, including remuage done by hand in pupitres (wooden frames). Being a natural brut rose, there is no additional sugar added in the dispatch liquor

### Profile:

A deep dusty rose color, the aromas show quality fruit that shows a serious side to the sparkling wine. A very balanced palate that contains a lot of freshness, great alone or at the table.