

Quinta das Bageiras



Sparkling Natural Brut

Grape: Maria Gomes, Baga, Cerceal

Alcohol: 12.5 %

Annual Production: 45,000 bottles

Open top fermentation, the must is then placed in small decanters, 1m³, 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 to ensure the correct 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, there is no additional sugar added in the dispatch liquor.

Profile:

For the first time this wine is made with Maria Gomes and Baga. It shows a beautiful presence of fruit, with pretty lemonade notes, and a light vegetal touch to give it depth.