



SELECT
MEIO SECO

SEMI - DRY SPARKLING WINE CLASSIC METHOD

HISTORY

Over the years the brand São Domingos has been awarded for their dedication and quality of their sparkling production. The Semi-Dry Classic shows for its mild taste and pleasant to be very floral lovers seeking Sparkling Wine rich in sweetness. A perfect accompaniment to desserts - from a sweet candy.

VINEYARDS

Our main production area of white grapes comes Vilarinho do Bairro, on clay-limestone soils having continental and Atlantic influence climate.

The large day and night variations temperature give it unique characteristics to produce this natural quality sparkling wine.

TECHNICAL ANALYSIS

Grapes: Arinto (40%), Maria-Gomes (30%), Bical (20%) and Malvasia-Fina (10%).

Production 250.000 btl. X 0,75L

Alcohol by vol. 12% alc. vol.

Total Acidity 7,03 g/L

Total Sugar 37,5 g/L

Pressure 5,1 bar

pH 3,03

OENOLOGY

The vintage sparkling wine has to start in early august so we can find grapes with high acidity and low sugar. The grapes are harvested by variety and maintained separately for the technical team has a wide selection and blending options in order to optimize the structure and complexity of the lots. After inoculation with selected yeasts, fermentation occurs in stainless steel tanks. In november, oenology team prepares the base wine with their individual characteristics of aromas and unique tastes.

CLASSIC METHOD

After the second fermentation in bottle the wine is aged in cellars on the yeast for a period of 12 months at a constant temperature of 12°C and thus find the perfect balance of wealth, taste and elegance. For removal of yeast proceeds to the remuage for 2 months. The disgorging glacée releases the yeast and then add a small amount of expedition liqueur to finish the wine. After a period of two months after this whole process a bottle of sparkling wine is ready to enter the market. We advise you not to delay their consumption more than 10 months after your purchase.

TASTE

Very pleasing to the palate with a fresh and delicate taste. It features floral aromas, and a thin bubble creamy mousse, demonstrating a personality that invites you to enjoy at any time.

GASTRONOMY

It should be served in "flute" at 6-8°C for any occasion, pleasing to the palate when served at dessert with pies, ice cream or fruit.

WINEMAKER - SUSANA PINHO

GARRAFA BOTTLE	TIPO TYPE	CAPACIDADE CAPACITY	DIMENSÕES DIMENSIONS		PESO WEIGHT	TIPO DE ROLHA CORK TYPE				EAN CODE
	CHAMPANHE	75 CL	Ø 80 MM / 320 MM		1,550 KG	CORTIÇA NATURAL NATURAL CORK Ø 30,5 MM / 48,0 MM				560 1664 111 214
CAIXA CASE	MATERIAL	POSIÇÃO POSITION	DIMENSÕES DIMENSIONS COMP.(L)/LARG.(W)/ALT.(H)	PESO WEIGHT	CUBICAGEM VOLUME	ITF CODE	EUROPALETE			
							CAIXAS X LINHAS CASES x LAYERS	CAIXAS CASES	ALTURA HEIGHT	PESO NET NET WEIGHT
3 GFS 3 BTLs	CARTÃO CARTON	HORIZONTAL	325 x 95 x 235 MM	4,800 KG	0,0072556M³	0560 1664 112 310	12 x 12	144	1,33 M	717,0 KG
6 GFS 6 BTLs	CARTÃO CARTON	VERTICAL	270 x 325 x 185 MM	9,520 KG	0,0162338 M³	0560 1664 112 617	19 x 4	76	1,47 M	749,3 KG

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