



ESPUMANTE  
*São Domingos*

TINTO  
 BRUTO

2010  
 SPARKLING WINE RED BRUT  
 BARRADA D.O.C.

### HISTORY

By virtue of our rich gastronomy, from north to south, the Espumante Tinto SÃO DOMINGOS has achieved great success among consumers. Once again the chaste berry plays a unique and delicious its versatility, a true companion of the table creating unique moments.

### VINEYARDS

Grapes coming from the countries of São Lourenço do Bairro, Vilarinho do Bairro and Ventosa do Bairro, created in sandy clay soils, with a planting density between 3500 to 4500 plants per hectare are conducted with Guyot pruning upward. The vineyards are monitored throughout the growing season, from pruning to harvest, thus ensuring a high quality production of wine and health, whose income ranges between 7 and 10 ton/hectare. The harvest is done for 20 kg boxes that will stand in a refrigerator for 24 hours. Then the grapes are placed on a table of choice to finally be gently and slowly pressed.

### TECHNICAL ANALYSIS

Grapes: Baga (100%)  
 Bottling date may 2011  
 Production 94.000 btl. X 0,75L  
 Alcohol by vol. 11,5% alc. vol.  
 Total Acidity 5,34 g/L  
 Total Sugar - < 8 g/L  
 Pressure 5,3 bar  
 pH 3,38

### 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 16 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

It features a beautiful pink foam, very fruity aroma, reminding berries and fresh strawberries. The palate is full, refreshing and persistent.

### GASTRONOMY

It should be served in "flute" at 6-8°C with fat fishes, roasted and grilled meat.

**WINEMAKER - SUSANA PINHO**

GARRAFA BOTTLE	TIPO TYPE	CAPACIDADE CAPACITY	DIMENSÕES DIMENSIONS		PESO WEIGHT	TIPO DE ROLHA CORK TYPE	EAN CODE				
	CHAMPANHE	75 CL	Ø 88 MM / 320 MM		1.650 KG	CORTIÇA NATURAL NATURAL CORK Ø 30 MM / 48 MM	560 1664 103 028				
CAIXA CASE	MATERIAL	POSIÇÃO POSITION	DIMENSÕES DIMENSIONS		PESO WEIGHT	CUBICAGEM VOLUME	ITF CODE	EUROPALETE			
			COMPR.(L)/LARG.(W)/ALT.(H)					CAIXAS X LINHAS CASES X LAYERS	CAIXAS CASES	ALTURA HEIGHT	PESO NET NET WEIGHT
3 GFS 3 BTLs	CARTÃO CARTON	HORIZONTAL	320 X 90 X 230 MM		5.150 KG	0,0066240M <sup>3</sup>	0560 1664 203 025	12 X 12	144	1,33 M	767,4 KG
6 GFS 6 BTLs	CARTÃO CARTON	VERTICAL	270 X 180 X 330 MM		10.250 KG	0,0160380M <sup>3</sup>	0560 1664 603 023	19 X 4	76	1,47 M	804,8 KG