



HISTORY

A "blanc de noir" of Baga grape born and raised in Bairrada region. Another challenge with style SÃO DOMINGOS and a variety of unique taste that is intended inspiring new directions. Grapes picked manually and the usual rigor of fermentation in bottle leads us to believe we are facing a success.

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%)
 Production 11.334 btl. X 0,75L
 Alcohol by vol. 11,5% alc. vol.
 Total Acidity 6,84 g/L
 Total Sugar 8,0 g/L
 Pressure 4,9 bar
 pH 2,98



BAGA BAIRRADA

2012
 SPARKLING WINE
 CLASSIC METHOD
 BAIRRADA D.O.C.

OENOLOGY

The harvest to make sparkling wine begin in early so we can find grapes with high acidity and low sugar. The entire grapes come directly to the pneumatic press and are crushed by collecting only the first wort run-off and pressing up to 0.5 Bar then fermented in stainless steel tanks at controlled temperatures of 18°C. 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 24 to 36 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

Elegant aroma, dominated by floral and mineral notes involved in a light toast. The very fine bubble and delicate mousse give this sparkling much creaminess, revealing a delicate and distinct end.

GASTRONOMY

It should be served at 6-8°C. Special as aperitif with sea-entrees like oysters and smoked salmon.

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		1,660 KG	CORTIÇA NATURAL NATURAL CORK Ø 30 MM / 48 MM	560 1664 161 547				
CAIXA CASE	MATERIAL	POSIÇÃO POSITION	DIMENSÕES DIMENSIONS		PESO WEIGHT	CUBICAGEM VOLUME	ITF CODE	EUROPALETE			
			COMP.(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 320 MM		5,275 KG	0,0092160M ³	0560 1664 163 541	10 X 12	120	1,40 M	658,8 KG
6 GFS 6 BTLS	CARTÃO CARTON	HORIZONTAL	270 X 180 X 330 MM		10,225 KG	0,0160380M ³	0560 1664 166 542	19 X 4	76	1,47 M	802,9KG