



ESPUMANTE
São Domingos

ELPÍDIO
BRUTO

SPARKLING WINE
CLASSIC METHOD

HISTORY

Elpídio Martins Semedo was the founder of the cellar and gives its name to one of the most emblematic sparkling wine of the Portugal. A singular reference of our house which was broadcast every effort and accuracy in production, such as the entrepreneurship of the man who gave it its name. A classic that always impresses its lovers for its sophistication and character.

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 - Arinto (50%) and Chardonnay (50%).

Production - 17.000 btl. X 0,75L

Alcohol by vol. - 12% alc. vol.

Total Acidity - 7,22 g/L

Total Sugar - < 4 g/L

Pressure - 4,9 BAR

pH 2,96

ENOLOGY

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 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, with white fresh fruits notes, slight hint of dried fruit and mineral. In the mouth, the acidity feels focused on citrus fruit, enveloped by creamy bubble leading to a long finish and full of character.

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 106 029	
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	320 x 90 x 320 MM	5,200 KG	0,0092160M³	0560 1664 306 023	10 x 12	120	1,40 M	657,6 KG
6 GFS 6 BTLS	CARTÃO CARTON	VERTICAL	270 x 180 x 330 CM	10,270 KG	0,0160380M³	560 1664 606 024	- x -	51	1,10 M	549,5 KG

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