



2013
SPARKLING WINE
CLASSIC METHOD
BAIRRADA D.O.C.

HISTORY

Perfect combination of two white varieties, Bical more regional in scope (only grown in Bairrada and Dão region) and Fernão Pires grown in almost all regions of the country but in the region where these grapes come from, is known as Maria Gomes. The vintage, defined according to the characteristics of each variety, allows enhance the qualities of the grapes. Of them depend on the balance and the proper blend of this sparkling wine. The first criteria in order to have this sparkling wine in the cellar for a minimum of 2 years.

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: Maria-Gomes (60%) and Bical (40%)
Production 28.900 btl. X 0,75L
Alcohol by vol. 12,5% alc. vol.
Total Acidity 7,03 g/L
Total Sugar 6 g/L
Pressure 6,2 bar
pH 2,98

OEENOLOGY

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 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 hints of white flesh fruit, some mineral and citrus fruit. Creamy and surrounding in the mouth with delicate acidity, giving a refreshing and live final.

GASTRONOMY

It should be served in "flute" at 6-8°C with appetizer, meat, fish and shellfish.

WINEMAKER - SUSANA PINHO

GARRAFA BOTTLE	TIPO TYPE	CAPACIDADE CAPACITY	DIMENSÕES DIMENSIONS		PESO WEIGHT	TIPO DE ROLHA CORK TYPE			EAN CODE	
	CHAMPANHE	75 CL	Ø 86 MM / 320 MM		1,530 KG	CORTIÇA NATURAL NATURAL CORK Ø 30 MM / 48 MM			560 1664 109 020	
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 90 x 315 MM	4,765 KG	0,0092138M³	0560 1664 308 027	12 x 12	144	1,40 M	711,9 KG
6 GFS 6 BTLS	CARTÃO CARTON	VERTICAL	270 x 180 x 330 MM	9,415 KG	0,0160380M³	0560 1664 608 028	19 x 4	76	1,47 M	801,0 KG