

ESPUMANTE QUINTA DO POÇO DO LOBO ARINTO/CHARDONNAY

VINTAGE 2007 – Brut

Region

Bairrada VEQPRD

Grape Varieties

Arinto (50%) e Chardonnay (50%)

Vinification Process

After a very gentle pressing of the grapes harvested in the last days of August (Chardonnay) and in mid-September (Arinto), the wine fermented for 14 days in stainless steel vats under controlled temperature. The production of this sparkling wine, according to the classic method, began in April 2008 with its bottling. After a second fermentation in our underground cellars for 20 days at 15 ° C, the wine aged, on lees, for 36 months. The *dégorgement* of the first lot took place in May 2011.

SENSORIAL ANALISYS

Colour

Citrine yellow.

Aroma

Intense, with notes of citrus peel, peach and orange blossom and (dry) lime.

Taste

It has a full-bodied attack, smooth and creamy and a nice acidity that gives freshness and persistence.

LABORATORIAL ANALISYS

Underpressure (bar): 5,1
Alcohol (% by vol.): 13, 1
Volatile Acidity (g acetic /l): 0,29
Total acidity (g tartaric /l): 6,3
pH: 3,11
Total dry extract (g/l): 24,5
Total sugar (g/l): 3,9
Total SO₂ (mg/l): 70

Serving Temperature

7/9 °C

Potential Ageing

2 years after *dégorgement*

Recommended dishes

Appetizers, white meat and desserts.

Awards

It has not been submitted to any competitions.

