

SPARKLING QUINTA DO POÇO DO LOBO CABERNET SAUVIGNON

VINTAGE 2006 – Brut

Region

VEQ without Designation of Origin

Grape Varieties

Cabernet Sauvignon (100%), raised in Quinta do Poço do Lobo

Vinification Process

The grapes used in the base wine for this sparkling were harvested when in a perfect state of maturation and fermented, after the removal of stalks, in stainless steel vats under controlled temperature. After the malolactic fermentation, the production of this wine, according to the classic method, began in March 2007. The wine was then bottled and a second fermentation occurred for 20 days at 15 ° C. After a period of 45 months on lees the disgorgement of the first batch was made on December 2010.

SENSORIAL ANALISYS

Colour

Garnet colour

Aroma

Intense, with notes of black berries, balsamic, anise and vegetables (peppers) which are characteristics of this grape variety.

Taste

It has a smooth and creamy attack, moderate acidity and a nice persistence.

LABORATORIAL ANALISYS

Underpressure (bar): 5,2

Alcohol (% vol.): 13,0

Volatile Acidity (g acético/l): 0,43

Total Acidity (g tartárico/l): 5,4

pH: 3,41

Total dry extract (g/l): 33,0

Total Sugar (g/l): 7,5

Total SO₂ (mg/l): 39

Serving Temperature

10/12 °C

Potential Ageing

2 years after degorgement

Recommended Dishes

Oily fish, grilled or roasted red meats and other spicy meats.

Awards

Not submitted to any competition.

