

CAVES S^{ÃO} JOÃO RESERVA BRUTO – SPARKLING

VINTAGE 2009

Region

Bairrada

Grape Varieties

Bical, Chardonnay, Maria Gomes and Arinto.

Vinification Process

The grapes manually harvested at the end of August, fermented at temperature-controlled in stainless steel vats for 14 days.

SENSORIAL ANALYSIS

Colour

Citrine – Yellow.

Aroma

Fruity and floral (orange blossom, citrus and lime blossom dry).

Taste

Fresh attack, crisp foam, very balanced, and confirms the intense aroma previously felt.

ANÁLISE LABORATORIAL / LABORATORIAL ANALISYS

Underpressure 5.3

Alcohol (% vol) 12.5

Volatile acidity (acetic g/l) 0.31

Total Acidity (tartaric g/l) 5.74

PH 3.28

Total dry extract (g/l) 23.9

Residual Sugar (g/l) 4.2

SO₂ Total (mg/l) 90

Temperature Serving

6 °C

Potential Ageing

2 years after degorgment.

Recommend dishes

Appetizer, dessert and meal, to accompany white meats or fish.

Awards

Not submitted to any competition.

