

## CAVES SÃO JOÃO RESERVA – MEDIUM DRY SPARKLING

### VINTAGE 2009

#### Region

Bairrada

#### Grape Varieties

Bical, Maria Gomes and Arinto.

#### Vinification Process

The grapes were manually harvested in the beginning of September, fermented under controlled temperature in stainless steel vats for 12 days. It underwent a second fermentation for 3 weeks

#### SENSORIAL ANALYSIS

##### Colour

Citrine.

##### Aroma

Floral and fruity (pineapple, peach, orange blossom and linden).

##### Taste

Sweet, full bodied and very smooth.

#### LABORATORIAL ANALYSIS

Underpressure (bar) 5.5

Alcohol (% vol) 12.5

Volatile Acidity (acetic g/l) 0.40

Total Acidity (tartaric g/l) 5.9

PH 3.25

Total Dry Extract (g/l) 54.9

Residual Sugar (g/l) 35.1

Total SO<sub>2</sub> (mg/l) 128

#### Temperature Serving

6 – 8 °C

#### Potential Ageing

2 years after Degorgement.

#### Recommended dishes

Hors d'oeuvres, white meat and dessert.

#### Awards

Not submitted to any competition.

