

CAVES S^{ÃO} JOÃO BRUTO – WHITE SPARKLING

VINTAGE 2009

Region

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Grape Varieties

Bical, Maria Gomes and Arinto.

Vinification Process

The grapes were manually harvested by the end of August and fermented under controlled temperature in stainless steel vats for 14 days.

SENSORIAL ANALYSIS

Colour

Pale Citrine.

Aroma

Fruity and floral (rose, pineapple and citrus).

Taste

Fresh attack, crispy foam, very balanced and intense retronasal aroma. High persistence confirmed by the excellent aroma previously felt.

LABORATORIAL ANALISYS

Underpressure (bar) 5.2

Alcohol (% vol) 12.2

Volatile acidity (acetic g/l) 0.37

Total Acidity (tartaric g/l) 6.6

PH 3.1

Total dry extract (g/l) 20.7

Residual Sugar (g/l) 4

Total SO₂ (mg/l) 79

Temperature Serving

6 °C

Potential Ageing

2 years after degorgment

Recommend dishes

Appetizers, dessert and complete meals,.Good to go with white meat or fish.

Awards

Not submitted to any competition.

