

CAVES SÃO JOÃO - MEDIUM DRY SPARKLING

VINTAGE 2009

Region

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Grape Varieties

Bical, Maria Gomes and Arinto.

Vinification Process

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

SENSORIAL ANALYSIS

Colour

Pale Citrine.

Aroma

Fruity and floral (rose, pineapple and citrus).

Taste

Sweet, crunchy foam, very well balanced and intense retronasal aroma. High persistence by the excellent mouth aroma and sweetness.

LABORATORIAL ANALISYS

Underpressure (bar) 5.1

Alcohol (% vol) 12.2

Volatile acidity (acetic g/l) 0.39

Total Acidity (tartaric g/l) 6.4

PH 3.12

Total dry extract (g/l) 55.9

Residual Sugar (g/l) 35.2

Total SO₂ (mg/l) 83

Temperature Serving

6 °C

Potential Ageing

2 years after degorgment.

Recommend dishes

Appetizer and desserts.

Awards

Not submitted to any competition.

