



QUINTA DO PORTAL

ESPUMANTE MURAL BRUTO

DOC BAIRRADA

QUINTA DO
PORTAL
ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

VARIETIES:

Bical, Maria Gomes and Arinto

WINEMAKING:

Grape treatment: Destalking, followed by pelicular maceration and pressing

Alcoholic fermentation: Controlled at low temperature.

Ageing: Minimum ageing of 9 months

VITICULTURAL INFO

The soils of Bairrada region vary between argile, clay and sand. The neighbouring Atlantic Ocean has a strong influence on the climate of the region, that is moderate. Winters are fresh, long and rainy. The Summers are hot but softened by the West and Northwest winds. In the grapes maturing season there's a big thermal amplitude, that reaches an impressive 20°C. This contributes to keep the acidity of the fruit, giving great freshness to the wines.

TASTING NOTES

This sparkling wine has a well defined colour and lively and persistent mousse. It has citrus and green apple aromas. In the mouth shows good balance and very nice fruit. The final is long and very fresh

WINE ANALYSYS: L2006

(Alc. Label: 12,0% Vol)

Alcohol Wine: 12,20%

Total Sugar: 4,4 (g/dm³)

Total Acidity: 5,8 (g/dm³)

pH: 3,23

NUTRITIONAL FACTS:

Calories: 70 cal/100ml

Suggestion: Enjoy well chilled as apéritif or with the course of your meal

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