



CASA DA TOJEIRA

SPARKLING WINE

VINHO ESPUMANTE BLANC DES BLANCS BRUTO TOJEIRA



Classification | Vinho Espumante de Qualidade - Reserva

Type | White Brut

Breeds | Chardonnay (100%)

Soil | Granite

Altitude | 250 m

Vinification | The grapes are harvested by hand and destemmed followed by a soft pressing in order to preserve the characteristic aromas. After defecation by cold, the must is inoculated with selected yeasts. The fermentation takes place in stainless steel vats at controlled temperature of between 14-16°C. The 2nd fermentation occurs by the classical method in cave at a controlled temperature of 14°C, where it remains on stage at least 12 months.

Color | Citrine.

Scent | Fruity, with notes of citrines and kernel fruits and slight mineral.

Taste | Fine and persistent bubbles. Balanced mouth, refreshing acidity, engaging, with long and harmonious finish.

Consumption | Now or within 2 years at an ideal temperature of 8°C.

Gastronomy | Accompanies all kind of entries, roasted meats, cheeses, pastries and fruit (cherries, strawberries)

Analysis |

Alcoholic Content	12,50%
Total Acidity	6,9 g/L
Ph	3,22
Residual Sugars	1,8 g/L

Logística |

EAN code / bottle	560 477 400 522 0
Packaging	Box of 3 bottles x 0.75 L
Weight per carton	4,8 kg
Grouping	Europalet with 120 boxes (12 x 10)
Weight per pallet	600 kg

Winemakers | Filipe Ribeiro e Nuno Grosso