



CASA DA TOJEIRA

SPARKLING WINE

VINHO ESPUMANTE BRANCO BRUTO TOJEIRA



Classification | Vinho Espumante de Qualidade - Reserva

Type | White Semi-Dry

Breeds | Arinto (40%), Azal (30%), Chardonnay (20%), Loureiro (10%)

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 sweet notes of kernel fruit jams, linden flowers 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	6,0 g/L

Logística |

EAN code / bottle	560 477 400 482 7
Packaging	Box of 3 bottles x 0.75 L
Weight per carton	4,8 kg
Grouping	Europaete with 120 boxes (12 x 10)
Weight per pallet	600 kg

Winemakers | Filipe Ribeiro e Nuno Grosso