



# CASA DA TOJEIRA

## SPARKLING WINE

### VINHO ESPUMANTE BRANCO MEIO SECO 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. Slight sweetness balanced by 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 pastries and tropical fruits.

#### Analysis |

Alcoholic Content	12,50%
Total Acidity	6,9 g/L
Ph	3,22
Residual Sugars	30,0 g/L

#### Logística |

EAN code / bottle	560 477 400 485 8
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