



CASA DA TOJEIRA

SPARKLING WINE

VINHO ESPUMANTE BRANCO PET-NAT BRUTO TOJEIRA



Classification | Vinho Espumante IG Minho

Type | White Brut Natural

Breeds | Loureiro (100%)

Soil | Schist-clay

Altitude | 300 m

Vinification | The grapes are hand-picked and destemmed, then subjected to gentle pressing. After cold decantation, the must is inoculated with selected yeasts, and alcoholic fermentation takes place at a temperature of 14-16°C. The wine is bottled before the end of fermentation, with residual sugars that allow it to finish in the bottle.

Color | Citrine.

Scent | Floral and fruity, reminiscent of citrus and kernel fruits.

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

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

Gastronomy | Accompanies all types of starters, uncompromising fish and meat dishes and pastries.

Analysis |

Alcoholic Content	12,0%
Total Acidity	6,6 g/L
Ph	3,18
Residual Sugars	1,0 g/L
Energetic Content	709 Kcal/L

Logística |

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