



CASA DA TOJEIRA

SPARKLING WINE

VINHO ESPUMANTE ROSÉ BRUTO TOJEIRA



Classification | Vinho Espumante de Qualidade - Reserva

Type | Rose Brut

Breeds | Touriga Nacional (60%), Pinot Noir (30%), Vinhão (10%)

Soil | Granitic and schist-clay

Altitude | 250-350 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 | Rose.

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

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 entries, pastries, red and tropical fruit.

Analysis |

Alcoholic Content	12,50%
Total Acidity	7,5 g/L
Ph	3,3
Residual Sugars	8,0 g/L

Logística |

EAN code / bottle	560 477 400 484 1
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