



CASA DA TOJEIRA

SPARKLING WINE

VINHO ESPUMANTE TINTO TOJEIRA



Classification | Vinho Espumante de Qualidade - Reserva

Type | Red Brut

Breeds | Vinhão (40%), Borraçal (30%), Touriga Nacional (20%), Amaran (10%)

Soil | Granitic and schist-clay

Altitude | 250-350 m

Vinification | The grapes are manually harvested and partially destemmed. The fermentation happens with selected yeasts at controlled temperature of 22-25°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 | Ruby.

Scent | Aroma with notes of forest fruits and slight floral.

Taste | Fine and persistent bubbles. Firm tannins, good acidity, full-bodied and long final.

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

Gastronomy | Accompanies grilled and toasted red meats.

Analysis |

Alcoholic Content	12,50%
Total Acidity	6,0 g/L
Ph	3,4
Residual Sugars	3,4 g/L

Logística |

EAN code / bottle	560 477 400 483 4
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