

QUINTA da RAZA

Espumante



Product: Espumante de Qualidade de Vinho Verde | Sparkling White Wine | (DOC)

Grape Variety: 45% Alvarinho, 45% Avesso, 10% Arinto

Vintage: 2019

Sub-Region: Basto

Alcohol: 12.5% vol.

Total Acidity: 7.90 g (tartaric acid)/l)

Residual Sugar: 2.70 g/l

pH: 3.00

WINEMAKING PROCESS

This wine is the result of a perfect harmony between tradition and modern, sustainable winemaking techniques. The wine is made by gently pressing the grapes, followed by alcoholic fermentation in stainless steel tanks at controlled temperature. The method used to produce this sparkling wine is the classic method (Méthode Champenoise), with free yeast, followed by 24 months of ageing in the bottle.

TASTING NOTES


An elegant wine with fine and persistent bubbles. It is extra dry (Brut Nature), refreshing and full-bodied on the palate. Suitable for vegans.

FOOD PAIRINGS

Appetizer, suckling pig, fatty fish and festive occasions

RECOMMENDATIONS

This wine should be served at a temperature between 8°C



QUINTA DA RAZA

BRUTO NATURAL

QUINTA DA RAZA
ESPUMANTE DE QUALIDADE DE VINHO VERDE

D.O.C.


QUALITY SPARKLING WINE
BRUTO NATURAL BRANCO 2019

Produzido e engarrafado por,
Quinta da Raza, lda.
Peneiros - Coleção de Baixo - Portugal
PRODUCT OF PORTUGAL
www.quintadaraza.pt

750ml
12,5% vol.
12,5% alc. by vol.

CONTÉM SULFITOS
CONTAINS SULFITES
ENTHÄLT SULFITE


SELO DE GARANTIA
Seal of Guarantee



VINHO VERDE

COMISSÃO DE VITICULTURA DA
REGIÃO DOS VINHOS VERDES

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