






CASA D'ALMEAR

CLASSIC VINEYARDS

Sparkling Wines

. BRUT ROSÉ . 2017



DENOMINATION	Protected Geographical Indication. PGI Região Beira Atlântico. Sparkling Wine
GRAPES	Grapes 60% Syrah; 40% Tinta Roriz
VITICULTURE	Density of 4.350 Plants/ha. Clay and limestone soils.
VINTAGE	Manual harvest. End of August until the middle of September.
VINIFICATION	Total destemming followed by crushing with very slight pressing. The first fermentation in stainless steel vats with temperature control systems between 13 °C and 15 °C. The second fermentation occurred in the bottle according with the Classic Method followed by a 8 month in-bottle ageing period. Riddling and disgorging made entirely by hand.
WINE ANALYSES	Alcohol 12,5 % vol. Total Acidity: 5,1 g/l
CAPACITY	750ml
	Light pink diamond tone. Coral and gold nuances.
	Sparkling Wine of bright pink colour. Fruity on the nose, with notes of juicy red fruits surrounded with sweet a floral touch.
	In the mouth it stands out the taste of raspberry, strawberry and the spontaneity of the peach. Good structure and balanced acidity giving the wine freshness and longevity. With an elegant and persistent bubble, in mouth presents persistency and depth with a pleasant complexity.
KEYWORDS	Charisma Freedom of Interpretation
WINE STYLE	. SOPHISTICATED .



CASA D'ALMEAR . CLASSIC VINEYARDS