

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

The grapes are picked manually into small boxes. 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 aging in bottle.

TASTING NOTES

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

FOOD PAIRINGS

It is an ideal wine as an appetizer or to accompany seafood or to celebrate pleasurable moments.

RECOMMENDATIONS

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

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