



2009
SPARKLING WINE
CLASSIC METHOD
BAIRRADA D.O.C.

HISTORY

After 75 years making sparkling wine by the classical method, as in Champagne, the experience requires permanent rigor and quality to the São Domingos brand.

Fruit of the very first slow and gentle pressing, resulting in a Cuvée Sauvignon Blanc and Baga (red grape) grapes.

VINEYARDS

Grapes coming from the countries of São Lourenço do Bairro, Vilarinho do Bairro and Ventosa do Bairro, created in sandy clay soils, with a planting density between 3500 to 4500 plants per hectare are conducted with Guyot pruning upward. The vineyards are monitored throughout the growing season, from pruning to harvest, thus ensuring a high quality production of wine and health, whose income ranges between 7 and 10 ton/hectare. The harvest is done for 20 kg boxes that will stand in a refrigerator for 24 hours. Then the grapes are placed on a table of choice to finally be gently and slowly pressed.

TECHNICAL ANALYSIS

Grapes - Sauvignon Blanc (60%) and Baga (40%).

Bottling date - March 2010

Production - 5.034 btl. X 0,75L

Alcohol by vol. - 12,5% alc. vol.

Total Acidity - 8,06 g/L

Total Sugar - < 6 g/L

Pressure - 5 BAR

pH 2,92

OENOLOGY

The vintage sparkling wine has to start in early august so we can find grapes with high acidity and low sugar. The grapes are harvested by variety and maintained separately for the technical team has a wide selection and blending options in order to optimize the structure and complexity of the lots. After inoculation with selected yeasts, fermentation occurs in stainless steel tanks. In november, oenology team prepares the base wine with their individual characteristics of aromas and unique tastes.

CLASSIC METHOD

After the second fermentation in bottle the wine is aged in cellars on the yeast for a period of 24 to 36 months at a constant temperature of 12°C and thus find the perfect balance of wealth, taste and elegance. For removal of yeast proceeds to the remuage for 2 months. The disgorging glacée releases the yeast and then add a small amount of expedition liqueur to finish the wine. After a period of two months after this whole process a bottle of sparkling wine is ready to enter the market. We advise you not to delay their consumption more than 10 months after your purchase.

TASTE

Aroma elegant red fruit combined with some minerality and slight biscuit. The structure of velvety mouth, the bubble too thin and delicious acidity, elevating the sophistication and charm of this beautiful sparkling.

GASTRONOMY

It should be served at 6-8°C. Special as aperitif with sea-entrees like oysters and smoked salmon.

WINEMAKER - SUSANA PINHO

GARRAFA BOTTLE	TIPO TYPE	CAPACIDADE CAPACITY	DIMENSÕES DIMENSIONS		PESO WEIGHT	TIPO DE ROLHA CORK TYPE	EAN CODE			
	CHAMPANHE	75 CL	Ø 8,0 CM / 32,0 CM		1,650 KG	CORTIÇA NATURAL NATURAL CORK Ø 30,5 MM / 48,0 MM	560 1664 171 737			
CAIXA CASE	MATERIAL	POSIÇÃO POSITION	DIMENSÕES DIMENSIONS COMP.(L)/LARG.(W)/ALT.(H)	PESO WEIGHT	CUBICAGEM VOLUME	ITF CODE	EUROPALETE			
							CAIXAS X LINHAS CASES X LAYERS	CAIXAS CASES	ALTURA HEIGHT	PESO NET NET WEIGHT
1 GFS 1 BTLs	CARTÃO CARDON	VERTICAL	8,5 x 8,5 x 32,5 CM	1,755 KG	0,0006141M ³	560 1664 171 737				
3 GFS 3 BTLs	MADEIRA WOOD	HORIZONTAL	34,5 x 29,0 x 10,5 CM	6,230 KG	0,0105053M ³	560 1664 173 731	8 x 12	96	1,41 M	598,080 KG