



DESDE 1937

ESPUMANTE
São Domingos

RESERVA
MEIO SECO

SEMI - DRY
SPARKLING WINE
CLASSIC METHOD

HISTORY

Over the years the brand São Domingos has been awarded for their dedication and quality of their sparkling production. The Semi-Dry Classic shows for its mild taste and pleasant to be very floral lovers seeking Sparkling Wine rich in sweetness. A perfect accompaniment to desserts - from a sweet candy.

VINEYARDS

Our main production area of white grapes comes Vilarinho do Bairro, on clay-limestone soils having continental and Atlantic influence climate.

The large day and night variations temperature give it unique characteristics to produce this natural quality sparkling wine.

TECHNICAL ANALYSIS

Grapes - Arinto (50%), Bical (40%) e Malvasia-Fina (10%).

Bottling date - march 2011

Production - 36.500 btl. X 0,75L

Alcohol by vol. - 12% alc. vol.

Total Acidity - 7,31 g/L

Total Sugar - 37,5 g/L

Pressure - < 5,5 bar

pH 3,03

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 16 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

Thanks to its exquisite balance is one of the great classics of the house. Creamy mousse, mild sweetness, surprised by the elegance of the aroma.

GASTRONOMY

It should be served at 6-8°C. Pleasing to the palate when served at dessert with pies, ice cream or fruit.

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 101 222			
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
2 GFS 2 BTLS	CARTÃO CARTON	HORIZONTAL	32,0 x 16,0 x 10,0 CM	3,450 KG	0,00512M ³	560 1664 201 229	12 x 17	204	1,30 M	703,800 KG
3 GFS 3 BTLS	CARTÃO CARTON	HORIZONTAL	32,5 x 9,0 x 31,5 CM	5,250 KG	0,00921M ³	560 1664 301 226	10 x 12	120	1,40 M	630,000 KG
6 GFS 6 BTLS	CARTÃO CARTON	VERTICAL	27,0 x 18,0 x 33,0 CM	10,200 KG	0,016038M ³	560 1664 601 227	4 x 19	76	1,47 M	775,200 KG
12 GFS 12 BTLS	CARTÃO CARTON	VERTICAL	37,0 x 28,0 x 34,0 CM	20,650 KG	0,035224M ³	560 1664 701 224	4 x 10	40	1,47 M	826,000 KG