



ESPUMANTE  
*São Domingos*

ROSÉ  
BRUTO

2010

SPARKLING WINE  
BAIRRADA D.O.C.

### HISTORY

Gradually the Sparkling Rosé winning more fans. Production costs are high, but ultimately worth the effort and dedication to an art with centuries of history. The Sparkling Rosé has space in late summer afternoon by the pool and terrace or as an accompaniment to the entries in any banquet. The Bairrada once again demonstrates the potential to create unique moments of pleasure and seduction.

### VINEYARDS

Grapes coming from the countries of Mogofores, S.Lourenço do Bairro and Vilarinho 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 - Baga (85%) and Touriga-Nacional (15%).

Bottling date - March 2011

Production - 14.562 btl. X 0,75L

Alcohol by vol. - 12% alc. vol.

Total Acidity - 7,22 g/L

Total Sugar - < 8 g/L

Pressure - 4,5 bar

pH 2,94

### 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 12 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

Fragrant and attractive aroma, with fruity notes reminding strawberries and raspberries. Boca creamy, with well balanced fruit and acidity on the palate, resulting in a sensual and sophisticated.

### GASTRONOMY

Serve in a flute between 6-8 ° C following appetizers of salmon, natural oysters, cold salads and good company in the pool or terrace.



### AWARDS

**GOLD MEDAL**

**Concours Mondial de Bruxelles 2012**

**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 102 336	
CAIXA CASE	MATERIAL	POSIÇÃO POSITION	DIMENSÕES DIMENSIONS		PESO WEIGHT	CUBICAGEM VOLUME	ITF CODE	EUROPALETE				
			COMP.(L)/LARG.(W)/ALT.(H)					CAIXAS X LINHAS CASES X LAYERS	CAIXAS CASES	ALTURA HEIGHT	PESO NET NET WEIGHT	
3 GFS 3 BTLs	CARTÃO CARTON	HORIZONTAL	32,5 x 9,0 x 31,5 CM		5,250 KG	0,00921M <sup>3</sup>	560 1664 308 034	10 x 12	120	1,40 M	630,000 KG	
6 GFS 6 BTLs	CARTÃO CARTON	HORIZONTAL	27,0 x 18,0 x 33,0 CM		10,200 KG	0,016038M <sup>3</sup>	560 1664 640 233	4 x 19	76	1,47 M	775,200 KG	