



**BRUT 2007
SPARKLING WINE
BAIRRADA D.O.C.**

HISTORY

In this house was made a little history of Portugal and it is producing wines since the dawn of 1800. Initially owned by the family of the poet Antonio Feliciano de Castilho and their descendants sold it to Viscount Seabra, having lived here between 1798-1895 this. It was in this house that the jurist and politician retired to prepare his most famous work - the Portuguese Civil Code - as unique imprint that remained in force from 1867-1966.

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 - Baga, Arinto e Maria-Gomes.
 Bottling date - February 2008
 Production - 8.765 btl X 0,75L
 Alcohol by vol. - 11,5% alc. vol.
 Total Acidity - 8,44 g/L
 Total Sugar - < 5,0 g/L
 Pressure - 4,5 BAR
 pH 2,90

OENOLOGY

The harvest to make sparkling wine begin in early august so we can find grapes with high acidity and low sugar. The entire grapes come directly to the pneumatic press and are crushed by collecting only the first wort run-off and pressing up to 0.5 Bar then fermented in stainless steel tanks at controlled temperatures of 18°C. 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.

The Baga grape aged in stainless steel vats, the grapes and Arinto and Maria Gomes-aged in barrels for a short period of 3 months.

CLASSIC METHOD

After the second fermentation in bottle the wine is aged in cellars on the yeast for a period of 18 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

Complex and fragrant aroma, with red fruit jam notes, slight toast nuances involved in vegetables. Very balanced mouth by fine bubble and by elegant acidity, makes the final set attractive and refined.

GASTRONOMY

By t oysters until the delicate fish, connects very well with the acidity of this remarkable sparkling. The simple meat courses has here a good companion.

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 161 646			
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 ³	560 1664 163 640	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 ³	560 1664 166 641	4 x 19	76	1,47 M	775,200 KG