



SPARKLING WINE
CLASSIC METHOD
BAIRRADA D.O.C.

HISTORY

The wines always have a face. Someone whose experience, wisdom and perseverance are key to product quality and customer satisfaction. Caves do Solar de São Domingos this face is, since 1970, Lopo de Sousa Freitas, whom we dedicate this sparkling wine

VINEYARDS

Produced only in years of exceptional quality with the best Chardonnay and Cerceal grapes created in vineyards located in Mogofores giving a high level sparkling wine. The vines were subjected to some early interventions, obtaining an average yield of 8 ton / ha. The harvest is done for 20 kg boxes that will stand in a refrigerator for 24 hours at 12°C. Then the grapes are placed on a table of choice to finally be gently and slowly pressed.

TECHNICAL ANALYSIS

Grapes - Cerceal (70%) and Chardonnay (30%).
Bottling date - February 2009
Production - 7.125 btl X 0,75L
Alcohol by Vol. - 12% alc. vol.
Total Acidity - 9,28 g/L
Total Sugar - <4,0 g/L
Pressure - 4,6 BAR
pH 2,86

OENOLOGY

The date of harvest was marked according to the tight control of the kinetics of maturation of the grapes, the systematic observation of clusters, vines and leaves the target previously set the intended grapes. The harvesting is done manually for boxes with a maximum capacity of 20 kgs, caste to caste and held in early August.

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

Aroma alive and focused on the elegant white-fleshed fruit, with a slight floral plant. Very creamy in the mouth, bubble attractive thin and acidic, helping to end a distinct and full of presence.

GASTRONOMY

It should be served in "flute" at 6-8°C. Excellent companion of appetizers of salmon, oysters, or just the natural taste at any time.

WINEMAKER - SUSANA PINHO

GARRAFA BOTTLE	TIPO TYPE	CAPACIDADE CAPACITY	DIMENSÕES DIMENSIONS	PESO WEIGHT	TIPO DE ROLHA CORK TYPE		EAN CODE			
	CHAMPANHE	75 CL	Ø 10,0 CM / 31,5 CM	1,700 KG	CORTIÇA NATURAL NATURAL CORK	30,5 MM / 48,0 MM	560 1664 108 023			
CAIXA CASE	MATERIAL	POSIÇÃO POSITION	DIMENSÕES DIMENSIONS COMP. LARG. ALT.	PESO WEIGHT	CUBICAGEM VOLUME	ITF CODE	EUROPALETE			
							CAIXAS X LINHAS CASES X LAYERS	CAIXAS CASES	ALTURA HEIGHT	PESO NET NET WEIGHT
1 GFS 1 BTL	CARTÃO CARTON	VERTICAL	Ø 11,3 CM / 34,0 CM	1,750 KG	-	-	-	-	-	-
4 GFS 4 BTL	CARTÃO CARTON	VERTICAL	35,5 X 23,5 X 23,5 CM	7,950 KG	0,01960M ³	1 560 1664 108 020	4 X 15	60	1,58 M	474,000 KG