



## 2006 SPARKLING WINE CLASSIC METHOD

### HISTORY

The first experiments in the production of sparkling wine in Portugal dates from before 1890, but it is from this date in Bairrada began to commercially produce this type of wine. In 1900 already conquered gold medals in Paris. The main responsibility was Mr. Tavares da Silva and he paid tribute to this world-class sparkling wine.

### 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.

### ANÁLISE TÉCNICAS

Grapes - Pinot Noir (50%), Chardonnay (50%).  
 Bottling date - February 2007  
 Production - 7.104 btl. X 0,75L  
 Alcohol by vol. - 12% alc. vol.  
 Total Acidity - 8,25 g/L  
 Total Sugar - < 4 g/L  
 Pressure - 4,5 BAR  
 pH 2,97

### 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 5 years 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 aroma, remembering white flowers wrapped in elegant vegetal, biscuit notes and dried fruit. Mouth full of harmony and freshness. Fine bubbles and slight toasty reveal an exquisit final persistence.

### GASTRONOMY

It should be served in "flute" at 6-8°C with appetizer, meat, fish and shellfish.

**WINEMAKER - SUSANA PINHO**

GARRAFA BOTTLE	TIPO TYPE	CAPACIDADE CAPACITY	DIMENSÕES DIMENSIONS	PESO WEIGHT	TIPO DE ROLHA CORK TYPE	EAN CODE				
	CHAMPANHE	75 CL	8.0 CM / 32.0 CM	1,650 KG	CORTIÇA NATURAL NATURAL CORK 30,5 MM / 48,0 MM	560 1664 107 026				
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 BTLs	CARTÃO CARTON	VERTICAL	8,5 x 8,5 x 32,5 CM	1,730 KG	0,0006141M <sup>3</sup>	560 1664 109 020				
12 GFS 12 BTLs	CARTÃO CARTON	VERTICAL	37,0 x 28,0 x 34,0 CM	20,650 KG	0,0352240M <sup>3</sup>	560 1664 128 021	4 x 10	40	1,47 M	826,000 KG

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