



São Domingos ESPUMANTE

EXTRA BRUTO
 SPARKLING WINE
 CLASSIC METHOD

HISTORY

Since the year 1937 that we have been creating elegant and unique sparkling wines highlighting the São Domingos personality.

We created a philosophy that left nothing to hazard and that omitted no attention.

The São Domingos Sparkling wines, produced according to the traditional method, equal to the one used for the production of Champagne, have always been characterized by allying tradition and innovation, distinction and elegance thus having conquered great success among the appraisers in this beverage invented by the French Benedictine monks in 1531.

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, Cercial e Chardonnay.

Bottling date - march 2010

Production - 127.000 btl. X 0,75L

Alcohol by vol. - 12% alc. vol.

Total Acidity - 6,56 g/L

Total Sugar - < 6,0 g/L

Pressure - 5,4 bar

pH 2,98

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

Young aroma, revealing much freshness with apricot and pear notes. The yeast presence is indicative of the classic sparkling process. Elegance in mouth, alive and complex, very fine bubbles, all full of balance. Consensual and versatile for any time of day or night.

GASTRONOMY

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

COMMENTS

"Aroma discreto, mas franco e delicado, onde se descobrem frutos citrinos, algumas notas fermentativas. Bem composto, equilibrado, com acidez muito viva, próprio para pratos de sabor intenso."

Luís Lopes, in Revista de Vinhos, Jan.2012 - 15 pontos



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 104 025		
CAIXA CASE	MATERIAL	POSIÇÃO POSITION	DIMENSÕES DIMENSIONS COMP.(L)/LARG.(W)/ALTI.(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 204 022	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 304 029	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 604 020	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 704 027	4 X 10	40	1,47 M	826.000 KG