



São Domingos ESPUMANTE

CLASSIC
MEIO SECO
SEMI - DRY
SPARKLING WINE
CLASSIC METHOD

HISTORY

Over the years the brand São Domingos has been awarded for their dedication and quality of their sparkling production. The Semi-Dry Classic shows for its mild taste and pleasant to be very floral lovers seeking Sparkling Wine rich in sweetness. A perfect accompaniment to desserts - from a sweet candy.

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 (40%), Maria-Gomes (30%), Bical (20%) and Malvasia-Fina (10%).

Bottling date - February 2011

Production - 250.000 btl. X 0,75L

Alcohol by vol. - 12% alc. vol.

Total Acidity - 6,65 g/L

Total Sugar - 37,5 g/L

Pressure - 5,3 bar

pH 3,00

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

Very pleasing to the palate with a fresh and delicate taste. It features floral aromas, and a thin bubble creamy mousse, demonstrating a personality that invites you to enjoy at any time.

GASTRONOMY

It should be served in "flute" at 6-8°C for any occasion, pleasing to the palate when served at dessert with pies, ice cream or fruit.



SILVER MEDAL
CONCOURS MONDIAL DE BRUXELLES, 2013

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 111 214						
CAIXA CASE	MATERIAL	POSIÇÃO POSITION	DIMENSÕES DIMENSIONS			PESO WEIGHT	CUBICAGEM VOLUME	ITF CODE	EUROPALETTE								
			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	9,0	31,5	CM	5,250	KG	0,00921	m³	0560 1664 112 310	12 x 12	144	1,33	M	748.800	KG
6 GFS 6 BTLs	CARTÃO CARTON	VERTICAL	27,0	18,0	33,0	CM	10,200	KG	0,016038	m³	0560 1664 112 617	4 x 19	76	1,47	M	775.200	KG