

Created wines, sparkling wines and spirits since 1937

São Domingos



ESPUMANTE
São Domingos

BAGA
BRUTO

2008
SPARKLING WINE
CLASSIC METHOD
BAIRRADA D.O.C.

HISTORY

A "blanc de noir" of Baga grape born and raised in Bairrada region. Another challenge with style SÃO DOMINGOS and a variety of unique taste that is intended inspiring new directions. Grapes picked manually and the usual rigor of fermentation in bottle leads us to believe we are facing a success.

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 (100%)
Bottling date - february 2009
Production - 19.101 btl. X 0,75L
Alcohol by vol. - 12% alc. vol.
Total Acidity - 8,53 g/L
Total Sugar - < 5,0 g/L
Pressure - 5,0 bar
pH 2,87

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.

CLASSIC METHOD

After the second fermentation in bottle the wine is aged in cellars on the yeast for a period of 24 to 36 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

It features a beautiful salmon color with fine bubbles and persistent toasted bread notes, leaving a final full of vivacity. Distinctive and fresh aroma, exotic fruit-focused, with some floral. The bubble is thin and the mouth excited by fruit and balanced acidity, reveals its nature, giving the set a unique identity.

GASTRONOMY

It should be served at 6-8°C. Special as aperitif with sea-entrees like oysters and smoked salmon.



AWARDS

GOLD MEDAL
IV CONCURSO ESPUMANTES BAIRRADA 2012
Comissão Vitivinícola da Bairrada

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 161 547 | | | |
| 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 | 5,200 KG | 0,00921M ³ | 560 1664 163 541 | 10 X 12 | 120 | 1,40 M | 624,000 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 166 542 | 4 X 19 | 76 | 1,50 M | 775,000 KG |

PO Box 16 3781-909 ANADIA | TEL (+351) 231 519 680 | FAX (+351) 231 511 269 | INFO@CAVEAODOMINGOS.COM | WWW.CAVEAODOMINGOS.COM