



ESPUMANTE  
*São Domingos*

**CLASSIC**  
**DOCE**  
**SWEET**  
**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 Sweet 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 - 50.000 btl. X 0,75L

Alcohol by vol. - 12% alc. vol.

Total Acidity - 76,65 g/L

Total Sugar - 51 g/L

Pressure - 5,4 bar

pH 3,11

### 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

Delicate taste, sweet, aromatic and fruity. It leaves a pleasant sensation in the mouth and continues.

### GASTRONOMY

It should be served in "flute" at 6-8°C with desserts, pies, ice cream and fruit involved in *chantilly*.

**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 111 221	
CAIXA CASE	MATERIAL	POSIÇÃO POSITION	DIMENSÕES DIMENSIONS			PESO WEIGHT	CUBICAGEM VOLUME	ITF CODE	EUROPALETE			
			COMP.(L)/LARG.(W)/ALT.(H)	32,5 X 9,0 X 31,5 CM	5,250 KG				0,00921M <sup>3</sup>	0560 1664 112 327	CAIXAS X LINHAS CASES X LAYERS	CAIXAS CASES
3 GFS 3 BTLs	CARTÃO CARTON	HORIZONTAL									12 X 12	144
6 GFS 6 BTLs	CARTÃO CARTON	VERTICAL	27,0 X 18,0 X 33,0 CM			10,200 KG	0,016038M <sup>3</sup>	0560 1664 112 624	4 X 19	76	1,47 M	775,200 KG