

CASA DO CANTO

Casa do Canto
Espumante VEQ Grande Reserva Branco 2017

Denomination: D.O.C.

Region: Bairrada

Grape Varieties: 50% Arinto + 50% Chardonnay.

Wine type: White

Harvest year: 2017

Optional mention: Grande Reserva

Quantity produced: 3.500 bottles

Capacity: 750 ml

Winemaker: Pedro Guilherme Andrade

Appearance: Crystalline

Colour: Defined citrus colour.

Aroma: Final notes of brioche, yeast and biscuit, with slight toasted nuances.

Taste: Elegant and complex with a seductive and crunchy mousse, Great harmony during the tasting with a long and elegant finish.

Winemaking: Total destemming, soft pneumatic pressing with alcoholic fermentation at 18°C. Second bottle fermentation according to the traditional method.

Maturation: At least 36 months in bottle.

Wine Longevity: 12 to 24 months after degorgement.

Food pairing: Accompaniment for appetizers, dried fruits or fish and sea food dishes.

Consumption temperature: Serve between 6°C and 8°C.

ANALYSES:

Alcohol: 12,7 % Vol.

pH: 3,10

Total Acidity: 7,1 g/L

Residual Sugar: 3 g/L

Energy: 100 cm³ (301kJ/72Kcal)

