

CASA DO CANTO

Casa do Canto Espumante VEQ Branco 2022

Denomination: D.O.C.

Region: Bairrada

Grape Varieties: 50% Arinto + 50% Chardonnay.

Wine type: White

Harvest year: 2022

Optional mention: VEQ

Quantity produced: 45.000 bottles

Capacity: 750 ml

Winemaker: Pedro Guilherme Andreda

Appearance: Crystalline

Colour: Defined citrus colour with greenish tones.

Aroma: Fruity and intense. Predominantly in notes of white plup fruit and hazelnuts nuance and biscuit.

Taste: Fresh and crunchy with a smooth mousse, balanced and harmonious.

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

Maturation: At least 12 months in bottle.

Wine Longevity: 12 to 24 months after degorgement.

Food pairing: Accompaniment for appetizers, fish dishes, white meats and deserts.

Consumption temperature: Serve at 8°C.

ANALYSES:

Alcohol: 12,5 % Vol.

pH: 3,23

Total Acidity: 6,32 g/L

Residual Sugar: 1,8 g/L

Energy: 100cm³ (312kJ/75Kcal.)

