

CASA DO CANTO

Casa do Canto Espumante VEQ Tinto 2021

Denomination: D.O.C.

Region: Bairrada

Grape Varieties: 60% Baga + 40% Touriga Nacional.

Wine type: Red

Harvest year: 2021

Optional mention: VEQ

Quantity produced: 3.500 bottles

Capacity: 750 ml

Winemaker: Pedro Guilherme Andrade

Appearance: Clear

Colour: Intense garnet colour.

Aroma: Intense ripe red fruits, with discreet spice notes.

Taste: Fresh and fruity, presents an elegant mousse and a distinct volume.

Winemaking: Total destemming, with alcoholic fermentation at 26°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 dishes based on grilled or roasted red meat, sardines and lamprey.

Consumption temperature: Serve at 8°C.

ANALYSES:

Alcohol: 12,5 % Vol.

pH: 3,5

Total Acidity: 5,4 g/L

Residual Sugar: 3,1 g/L

Energy: 100 cm³ (296kJ/71Kcal)

