

CASA DO CANTO

Casa do Canto Espumante Baga Bairrada 2021

Denomination: D.O.C.

Region: Bairrada

Grape varieties: 100% Baga

Wine type: White sparkling

Harvest year: 2021

Optional mention: Baga Bairrada

Quantity produced: 14.000 bottles

Capacity: 750 ml

Winemaker: Pedro Guilherme Andrade

Appearance: Crystalline, with abundant fine bubbles and disperse foam cord.

Colour: Pale coppery colour

Aroma: Notes of dried fruits and flower petals, intense and complex

Taste: Smooth and creamy mousse, fruity and elegant, reveals freshness and great persistence in the end

Winemaking: Total destemming, soft pneumatic pressing with alcoholic fermentation at 16°C. Second bottle fermentation according traditional method

Maturation: At least 18 months in bottle

Wine longevity: 12 to 24 months after degorgement

Food pairing: As an aperitif in convivial moments or to accompany meat, fish, seafood or pasta dishes

Consumption temperature: Serve at 8°C

Storage: Horizontal position to preserve its characteristics

ANALYSES

Alcohol: 12,5 % Vol.

pH: 3,10

Total Acidity: 6,5 g/L

Residual Sugar: 4,4 g/L

