

CASA DO CANTO

Casa do Canto Espumante VEQ Reserva Branco 2022

Denomination: D.O.C.

Region: Bairrada

Grape Varieties: 40% Arinto + 40% Chardonnay +
20% Bical

Wine type: White

Harvest year: 2022

Optional mention: Reserva

Quantity produced: 21.000 bottles

Capacity: 750 ml

Winemaker: Pedro Guilherme Andrade

Appearance: Crystalline.

Colour: Defined citrus colour.

Aroma: Notes of citrus fruits, involved by nuances of
biscuit.

Taste: Smooth with a silky mousse, balanced and
harmonious, long finish and fresh.

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, dishes based on
fish, White meats or desserts.

Consumption temperature: Serve 6° C to 8°C.

ANALYSES:

Alcohol: 12,5 % Vol.

pH: 3,22

Total Acidity: 6,10 g/L

Residual Sugar: 1,70 g/L

