

1808

Espumante Brut Nature

SPARKLING WINE 2021 · BEIRA INTERIOR DOC · ORGANIC · VEGAN

40% SÍRIA, 35% TOURIGA NACIONAL & 25% TINTA RORIZ

Tasting Notes

COLOUR

White

NOSE

Shows notes of apple, cereal, and some brioche.

PALATE

Fresh and elegant acidity, creamy with a persistent finish.

FOOD PAIRING

Ideal as an aperitif, roasts, seafood, fish.

SERVING

9° · Ageing: 10 years (2024–2034)



Winemaker Notes

FIRST YEAR OF PRODUCTION

2021

THE VINEYARD

119Km from atlantic coast, at 550m of altitude, with 8years, 4Ton/year. NO-SE orientation.

TRAINING SYSTEM

Unilateral cord

CLIMATE & SOIL

High plain at altitude, with wide temperature swings — very hot in summer, wind and snow in winter; granite soil with some quartz.

HARVEST

4th week of August, 100% mechanical harvesting.

WINEMAKING

Made from white and red varieties vinified following the classic method. The grapes go directly to the press without de-stemming; 24 hours of cold decantation; fermentation in stainless steel at 17°C; 100% Malolactic fermentation.

METHOD

Classic method (2nd fermentation in bottle, followed by 20 months of bottle ageing).

AGEING

20 months of bottle aging, after 2nd fermentation.

ALCOHOL		TOTAL ACIDITY		VOLATILE ACIDITY		RESIDUAL SUGAR		PH		SO2 F/T	
12,2%		5,46 g/L		0,7 g/L		0,3 g/L		3,40		21/94 mg/L	
BOTTLE	Green Champagne			HEIGHT	300 mm			LAYERS/PALLET	12		
CLOSURE	Sparkling wine cork			MAX Ø	88 mm			BOTTLES/PALLET	396		
VOLUME	750 ml			BOTTLES/CASE	3			CASES/PALLET	132 cxs		
BOTTLE EAN	5600816901994			CASE WEIGHT	4,8 kg			PALLET WEIGHT	635 kg		
CASE EAN	15600816901991			CASE DIM.	323x227x91 mm			PALLET DIM.	Euro 1200x800x1600 mm		
BOTTLE WEIGHT	835 g			CASES/LAYER	11						