

Cadão Espumante Reserve Brut Nature
WHITE / 2022



GRAPE VARIETIES

100% Touriga Nacional, Blanc de Noir

SOIL TYPE

Schist

TASTING NOTES

Brilliant citrine color, deep and complex nose, floral notes, some minerality, slight toastiness. Elegant on the palate, unctuous with intense and refined acidity. Long finish.

VINIFICATION

Hand-harvested by crate, early harvesting as the high altitude is a determining factor at this stage. Alcoholic fermentation in stainless steel vats with controlled temperature at 14-16°C. Second fermentation carried out in the bottle according to the traditional method.

AGEING

2 years after filling

AGEING POTENTIAL

+ 5 YEARS

SERVICE TEMPERATURE

Recommended temperature 6 – 8°C

ANALYSIS

Alcohol: 12,5 % vol. | pH: 3,22 | Ac. Total: 5,96 g/dm³ | Sugars: 0,4 g/100 ml

ALLERGENS

Contains Sulfites

CAPACITY

750 ml

EAN

5601247032721

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