

**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/dm<sup>3</sup> | Sugars: 0,4 g/100 ml

**ALLERGENS**

Contains Sulfites

**CAPACITY**

750 ml

**EAN**

5601247032721

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