

BLANC DE BLANCS

TECHNICAL INFORMATION

LITERS
0,75

YEAR
2023

ALCOHOL CONTENT
12,0%vol

TOTAL ACIDITY
8,01 g/l

TOTAL SUGARS
6,0 g/l

pH
2,96

PRODUCTION
6 400

BOTTLING | LAUNCH
January 2026 | March 2026

WINEMAKERS
Diogo Lopes

DESIGNATION OF ORIGIN

COUNTRY
Portugal

REGION
Lisbon

VINEYARD LOCATION
Ventosa, Torres Vedras, Portugal

CLIMATE
Atlantic

SOIL
Limestone

BOTTLE
EAN // 5600999400277

CARDBOARD BOX (6X 0,75CL)
ITF // 65600999400279



INFORMATIONS

TYPE
White

GRAPE VARIETIES
Chardonnay and Arinto

CLASSIFICATION
IG Lisboa

WINEMAKING
Light pressing, cold decantation, fermentation at 14-15°C for 15 days. Batonnage on fine lees for 4 months. Then it, was inoculated and fermented in the bottle, according to the classic method of sparkling wine. Aging in bottle, on lees for 18 months.

TASTING NOTES
Straw coloured, bright and enticing wine, lifted by smooth, noticeable and persistent bubbles. Rich aromas provide the nobility one would expect from a Blanc de Blancs, complete with floral notes, white fruit and a hint of dried fruits; shows commendable evolution. Delicate on the palate, fresh in its acidity, the mousse blends with the fruit and delivers a refined and long-lasting finish.

FOOD PAIRING
Pairs with fish and seafood. Perfect combination with sushi and salads.

REMARKS
Serve at 8-10°C.

LOGISTICS INFORMATION

	Bot.	Box.	Pal.
HEIGHT (MM)	300	330	1700
WIDTH (MM)	86	175	800
DEPTH (MM)	86	255	1200
NET WEIGHT (KG)	0,75	4,5	472,5
GROSS WEIGHT (KG)	1,55	9,3	898
N. OF BOTTLES/BOX	6		
N. OF BOXES/LAYER	10		
N. OF LAYERS/PALLET	8		
N. OF BOXES/PALLET	80		