

BLANC DE BLANCS

TECHNICAL INFORMATION

LITERS  
0,75

YEAR  
2022

ALCOHOL CONTENT  
11,5%vol

TOTAL ACIDITY  
5,5 g/l

TOTAL SUGARS  
4,4g/l

pH  
3,28

PRODUCTION  
6000

BOTTLING | LAUNCH  
September 2024 | November 2024

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  
Arinto and Chardonnay

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		