

BRUT NATURE

TECHNICAL INFORMATION

LITERS

0,75

YEAR

2017

ALCOHOL CONTENT

12% vol.

TOTAL ACIDITY

8,7 g/l

pH

3,05

PRODUCTION

5.000

BOTTLING|LAUNCH

November 2020 | October 2021

WINEMAKERS

Diogo Lopes and Anselmo Mendes

DESIGNATION OF ORIGIN

COUNTRY

Portugal

REGION

Lisbon

VINEYARD LOCATION

Ventosa, Torres Vedras, Portugal;
slightly sloping vineyard

CLIMATE

Atlantic

SOIL

Limestone

BOTTLE

EAN // 5600999401380

CARDBOARD BOX (6X 0,75CL)

ITF // 65600999401382



INFORMATIONS

TYPE

White

GRAPE VARIETIES

Arinto and Chardonnay

CLASSIFICATION

IG Lisboa

WINEMAKING

Slight crushing, cold decanting, followed by temperature-controlled alcoholic fermentation at 14-15°C during 15 days. Then, a 4-month long battonage on fresh lees. Inoculated and bottle-fermented on lees for 22 months. Dégorgement without dosage.

TASTING NOTES

Straw-yellow colour, bright and enticing, with delicate, noticeable and persistent bubbles. Subtle in its intensity, but rich in aromatic components. Shows good evolution and a smooth combination of white fruit, peach and nuts. Both structured and delicate on the palate, with exquisitely balanced acidity, good fruit and voluminosity; slightly creamy, delivering a long and elegant 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	180	1550
WIDTH (MM)	88	330	800
DEPTH (MM)	88	260	1200
NET WEIGHT (KG)	0,75	4,5	360
GROSS WEIGHT (KG)	1,55	9,3	765
N. OF BOTTLES/BOX	6		
N. OF BOXES/LAYER	10		
N. OF LAYERS/PALLET	8		
N. OF BOXES/PALLET	80		