

PORTAL D'AZENHA ESPUMANTE RESERVA 2019



Bairrada, Portugal.



50% Bical, 50% Arinto.



Reserva 2019



CLIMATE

There is a continental climate in the area with hot summers and cold winters. The area is little susceptible to the north winds and the winds of the Atlantic because it is protected by the Serra Mesão. The soil consists mainly of granite and slate.



WINEMAKING PROCESS:

Total destemming, soft pressing, natural static decantation. Alcoholic fermentation at 18°C, followed by a second fermentation in bottle (classic method).

AGEING: Equal or superior to 24 months on lees and 1 month after the dégorgement.

LONGEVITY: 24 to 36 months.
Alcoholic level: 12.5% pH



COLOUR: Intense lemon colour with slight greenish tones.

AROMA: Intense and complex with a predominance of dried fruit and slight toasted notes.

TASTE: Fruity with a crunchy mousse, fresh, elegant and a long and persistent finish.



SERVING SUGGESTIONS:

In leisure times; accompanying soft dishes from the Mediterranean cuisine based on fish and white meat; and also non-spicy delicacies from the Indian, Chinese and African cuisine.



EPAL, 60 boxes off 6 x 75cl.



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