Tesouro da Sé Espumante

Sparkling White Wine

UDACA
DÃO

QUALITY FACTORS

Climate: Mediterranean
Soil: Granitic
Grapes: Emblematic of Portugal
Density of Plantation: 3,500 to 4,000 vines per hectare
Type of Pruning: Double cordon, single cordon and Guyot
Type of Conduction: Vertical ascending monoplane
Production per hectare (ton./ha): 6 tonnes of grapes per hectare

OENOLOGICAL TECHNOLOGY

Vinification: Classic Vinification with "Bica aberta"
Fermentation: With controlled temperature up to 16º C for 3 weeks in the cellar and manual remuage.
Method: Classic
Aging: 2 year untill Degorgement.

ANALYTICAL PARAMETERS

Alcohol Content: 12,41 % Vol.
Volatile Acidity: 0,32 g/l
Total Acidity: 4,88 g/l
Dry Extract: 24,0 g/l
Residual Sugars: 4,4 g/l
pH: 3,38

Ingredientes/ Declaração Nutricional



TASTING NOTES

Appearance: Cristal clear
Colour: Slightly citrus
Aroma: Very delicate, fresh, floral and very elegant.
Flavour: Elegant, with pleasant mousse, fin bubble well distributed and high refinement and persistence.
Food Pairing: In moments of fraternization and conviviality, accompanying with seafood and desserts.

Logistics Information Standard

Bottle: Espumante 75
Bottle Capacity: 0,75L
Bottle Dimensions: 30cm x 8,64cm
Bottle Tare Weight: 775g
Packaging: Cardboard box with 6 bottles
Box Dimensions: 32,5cm x 25cm x 16,8cm
Box Weight: 9,45kg
Bottles per Pallet: 528
Boxes per Pallet: 88
EAN: 5 601250 100363
IFT: 15601250100360

OTHERS

Allergens: Contains sulphites

BE RESPONSIBLE. DRINK IN MODERATION.

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