

# VALADOS e MELGAÇO

SPARKLING WINE – ALVARINHO

*Reserve 2015*

**EXTRA BRUT**



**REGION** Monção e Melgaço sub-region  
Vinho Verde DOC - Denomination of Controlled Origin

**HARVEST** Careful selection of the vineyard to harvest good grapes for sparkling wine, with probable alcohol content of around 11.5–11.8% and total acidity of 9g/L. Manual picking into small boxes (max.25kg).

**WINEMAKING** The grapes are directly put in the press where pressure can reach 0.6 bar, static decantation for 36 hours at 14 °C.

**FERMENTATION** In a stainless steel vat, for 15–20 days, at a controlled temperature of 16–18°C, until the complete unfolding of sugars.

**AGEING** In a stainless steel vat, going through *batonnage* once a week, for two months, being left to rest afterwards.

**FOAMING** Bottle fermentation with yeast at 12–15 °C. *Remoage* is started 11 months after the wine is bottled, and it is manually done for 22 days with small riddling racks (*pupitres*). *Degorgement* is done 12.5 months after bottling.

## **CHEMICAL ANALYSIS**

Alcoholic Vol.: 12.80% | pH 3.20 | Total Acidity: 7.0 gr/L  
Residual Sugar: 0.8 gr/L