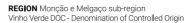
## VALADOS MELGACO

SPARKLING WINF - ALVARINHO

## Reserve 2015

## EXTRA BRUT



HARVEST Careful selection of the vinevard to harvest good grapes for sparkling wine, with probable alcohol content of around 11.5-11.8% and total acidity of 9q/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

