

# VALADOS e MELGAÇO

*Sparkling Wine – Alvarinho*

## RESERVE 2016

*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* was manually done for 22 days with small riddling racks (pupitres). *Degorgement* was performed at least 15 months after bottling.

### CHEMICAL ANALYSIS

Alcoholic Vol.: 12.70% | pH 2.99 | Total Acidity: 8.10 gr/L  
Residual Sugar: 0.9 gr/L