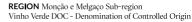
VALADOS MELGAÇO

Sparkling Wine – Alvarinho



Extra Brut



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.

FFRMENTATION 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

