

VALADOS DE MELGAÇO

Sparkling Wine – Alvarinho

RESERVE 2017

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.: 13.0% | pH: 3.0 | Total Acidity: 8.0 gr/L
Residual Sugar: 0.6 gr/L