

VALADOS DE MELGAÇO

Sparkling Wine – Alvarinho

OLD RESERVE 2016

Brut Nature



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, on Sept. 2017.

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* performed in Oct. 2023.

CHEMICAL ANALYSIS

Alcoholic Vol.: 12.5% | pH: 3.01 | Total Acidity: 8.3 gr/L
Residual Sugar: 2.0 gr/L