AMALIA

VINEYARD ALLIANCE

ESPUMANTE

Tech Sheet

Amalia Vineyard Alliance: Rosé Brut Espumante

Producer: Casta Suprema, Lda.

GRAPE VARIETIES: 100% Baga

COLOR: Salmon Blush

BOUQUET: Refreshingly tart wild raspberry with underlying toastiness.

TASTE: Lively, crisp, berry notes with a fine persistent mousse.

WINEMAKING PROCESS: Total destemming, soft pressing, alcoholic fermentation at 18 degrees Centigrade, followed by tirage and second fermentation in the bottle, where the wine ages on the lees for a minimum of 9 months.

SERVING SUGGESTIONS: Shellfish, delicate appetizers, poultry, flakey fish, pork and light cuts of red meat, desserts.

ANALYTIC PARAMETERS:

Alcoholic level: 12.5%

pH: 3.25

Total acidity: 6,8 g/l

Total sugars: 7,0 g/l

Bars of Pressure: 5,5

Total Sulfur: < 185 mg/L

Malolactic: no malolactic fermentation

Bottle size: 750ml

Amalia Vineyard Alliance

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