AMALIA
VINEYARD ALLIANCE
ESPUMANTE

Tech Sheet

Amalia Vineyard Alliance: Blanc de Blancs Brut Espumante

Producer: Casta Suprema, Lda.

GRAPE VARIETIES (estimate): Bical (40%) / Arinto (60%) co-fermented

COLOR: Pale lemon

BOUQUET: Green apple, lime, and hints of brioche.

TASTE: Hints of lemon zest, stone fruit pulp and bracing salinity.

WINEMAKING PROCESS: Total destemming, 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: All fish and shellfish, grilled poultry and pork, barbecued vegetables, light pasta dishes, desserts.

ANALYTIC PARAMETERS:

Alcoholic level: 12.5%

pH: 3.30

Total acidity: 6,0 g/l

Total sugars: 5,0 g/l

Bars of Pressure: 5,5

Total Sulfur: < 185 mg/L

Malolactic: no malolactic fermentation

Bottle size: 750ml

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