



 **Amalia Vineyard Alliance:** Baga Blanc de Noirs Brut Espumante

Classification: Bairrada DOC

Producer: Casta Suprema, Lda.

 **GRAPE VARIETIES:** 100% Baga

COLOR: Distinct coppery hue



BOUQUET: Quince paste, red berry jelly, blackcurrant (cassis), sugarcane molasses.

TASTE: Fruity, with an elegant mousse, moderate freshness, and long persistence.



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: Pairing well with delicate dishes from Mediterranean cuisine based on fish and white meats; mildly seasoned specialties from Indian, Chinese, and African cuisines.



ANALYTIC PARAMETERS:

Alcoholic level: 12.5%

pH: 3.15

Total acidity: 6,3 g/l

Total sugars: 5,5 g/l

Bars of Pressure: 5,5

Total Sulfur: < 185 mg/L



Bottle size: 750ml

