

	IDENTIFICATION
Product	Sparkling white wine "Terras do Demo Pata de Lebre Brut"
Vintage year	2017
Designation	DOP
Region	Távora-Varosa.
Producer	Cooperativa Agrícola do Távora.
	QUALITY FACTORS
Climate	Mediterranean/continental climate
Soils	Granitic soils with acidic pH, with spots of metamorphic schist.
Grapes	Malvasia Fina and Gouveio.
	WINEMAKING
Technology	Musts elaborated under a maceration with grape skin contact, with cold settling and controlled vessel and bottle fermentation temperatures. Prepared by the "Classical Method".
Stage	In bottle.
	ORGANOLEPTIC TASTING
Appearance.	Limpid.
Colour	With shades of golden straw.
Bubble	Very thin and delicate with excellence persistence.
Aroma	Intense and complex with floral notes and ripe fruits.
Taste	Fresh and elegant, with a harmonious and persistent finish.
	ANALYTIC DRAW
CO2 Pressure	5,0bar
Alcohol	12,0 % Vol.
Total acidity	5,0 g/dm ³
pH	3,0
Total sugars	4,0 g/dm ³
	BOTTLE BEHAVIOR
	With a produced cycle of 18 months, including 12 with bottle fermentation at low temperatures and controlled, where get aromatic complexity and gustatory.
	RECOMMENDATION
Consumption	In accompaniment of traditional seafood, oysters, caviar, smoked fish, poultry and with meats.
Service	Bottle conditioning at the ideal temperature of 8 °C.
Keeping	Must be kept in a cool, dry place protected from sunlight.