

TECNICHAL SHEET

TERRAS DO DEMO TOURIGA NACIONAL BRUT

CATV.FTP12E

IDENTIFICATION

Product | Sparkling rose wine "Terras do Demo Touriga Nacional Brut"

Vintage year | 2021

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Designation | DOP

Region Távora-Varosa.

Producer/Bottler | Cooperativa Agrícola do Távora.

QUALITY FACTORS

Climate | Mediterranean/continental climate

Soils | Granitic soils with acidic pH, with spots of metamorphic schist.

Grapes | Touriga Nacional.

WINEMAKING

Technology | Musts elaborated with no grape skin contact, with cold setting and controlled

vessel and bottled fermentation temperatures. Prepared by the "Classical

Method".

Stage In bottle.

ORGANOLEPTIC TASTING

Appearence Limpid.

Colour | Patridge eye.

Bubble | Small and persistent.

Aroma | Fruity notes reminding strawberries and raspberries.

Taste | Fruit and well balanced acidity, resulting in a sensual and subtlety set.

ANALYTIC DRAW

CO2 pressure | 6,0 bar

Alcohol 12,5 % Vol

Total acidity | 6,0 g/dm3

pH | 3,0

Total sugars | 8,0 g/dm3

Wine aging | BOTTLE BEHAVIOUR

With a produced cycle of 12 months, including 9 with bottle fermentation at low

temperatures and controlled, where get aromatic complexity and gustatory.

RECOMMENDATION

Consumption | In accompaniment of seafood, fish, white meat and hunting.

Service Bottle conditioning at the ideal temperature of 8 ° c.

Keeping | Must be kept in a cool, dry place protected from sunlight.