

	<b>IDENTIFICATION</b>
Product	Sparkling red wine "Terras do Demo Touriga Franca Brut"
Vintage year	2021
Designation	DOP
Region	Távora-Varosa.
Producer	Cooperativa Agrícola do Távora.
	<b>QUALITY FACTORS</b>
Climate	Mediterranean/continental climate
Soils	Granitic soils with acidic pH, with spots of metamorphic schist.
Grapes	Touriga Franca
	<b>WINEMAKING</b>
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.
	<b>ORGANOLEPTIC TASTING</b>
Appearance.	Limpid.
Colour	Dark red with violet tones.
Bubble	Small and persistent.
Aroma	Intense, with floral touch remembering the rose and fruity blackberry.
Taste	Fruit and well balanced on the palate, resulting in a sensual and a balanced set.
	<b>ANALYTIC DRAW</b>
CO2 Pressure	5,0 bar
Alcohol	12,5 % Vol.
Total acidity	5,0 g/dm <sup>3</sup>
pH	3,5
Total sugars	8,0 g/dm <sup>3</sup>
	<b>BOTTLE BEHAVIOR</b>
	With a produced cycle of 12 months, including 9 with bottle fermentation at low temperatures and controlled, where get aromatic complexity and gustatory.
	<b>RECOMMENDATION</b>
Consumption	In accompaniment of traditional cookery, sardines, rice lamprey and piglet.
Service	Bottle conditioning at the ideal temperature of 8 °C.
Keeping	Must be kept in a cool, dry place protected from sunlight.