

VINHO ESPUMANTE

PORTUGAL

BRUT.

SOCALCOS DA

Carris

CARRIS SPARKLING WINE

Country of origin: Portugal

Colour: White

Winemakers: Fernando Costa and Jorge Alves

Grape varieties: Arinto, Fernão Pires, Chardonnay

Winemaking: For this particular wine, the grapes are harvested early when they have nice fresh varietal flavours, bright acidity and less developed tannins.

Gentle pressing followed by a slow fermentation at low temperature retains much of the young and fresh characteristics and leads to the production of a clean and delicate base wine. These base wines then undergo a secondary fermentation in tank at 16°C. It is this secondary fermentation that adds the distinctive sparkle and its trademark creamy and complex finish. The final wine is cold stabilised and bottled.

Maturation: After a two month maturation period Carris Sparkling Brut White is ready to drink.

Technical Details:

Alcohol: 11,5% vol. / **Total Acidity:** 6,50 g/dm³ (tartaric acid)

Volatile Acidity: 0,2 g/dm³ (acetic acid) / **pH:** 3,31

Tasting Notes:

Colour: Citrus-yellow

Flavour: Delicate taste, sweet, aromatic and fruity. It leaves a pleasant sensation in the mouth and continues. Mouth on the palate, it's fresh and vibrant

Serve: Temperature between 6°C-8°C.

Storage: The bottle should be kept horizontally in a temperature between 14° and 18°C and 60% humidity, protected from light.



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