



*Adega de Monção*



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RED SPARKLING VINHO VERDE – RESERVE

GRAPE VARIETY: ALVARELHÃO, PEDRAL AND VINHÃO.

#### ORGANOLEPTIC CHARACTERISTICS

ASPECT: BRIGHT

COLOUR: RUBY RED, FORMING FOAM.

AROMA: SLIGHTLY VINOUS AND DELICATE FRAGRANCE IN ADDITION TO ITS SPARKLING COMPLEXION.

FLAVOUR: SLIGHTLY VINOUS, DELICATE, SMOOTH BUT FULL-BODIED.

#### VINIFICATION TECHNOLOGY

SELECTION OF THE GRAPES. DESTEMMING. FERMENTATION WITH GRAPE SKINS. MALOLACTIC FERMENTATION.

RACKING/SOUTIRAGE. CLARIFYING. FILTRATION. TARTARIC AND COLOURING STABILIZATION. LIQUEUR EXTRACTION.

BOTTLING. BOTTLE FERMENTATION FOR AT LEAST 12 MONTHS. RÉMUAGE. DÉGORGEMENT. LIQUEUR EXPEDITION.

CORKING AND WIRE CAPPING. LABELLING. STORAGE.

ALCOHOLIC CONTENT: 12% vol.

#### BOTTLE BEHAVIOUR / ADDITIVES

IT HAS A GOOD BOTTLE BEHAVIOUR AND CAN BE KEPT BOTTLED FOR TWO YEARS.

IT CONTAINS SULPHITES.

#### SUGGESTIONS

IT'S A GOOD COMPANY WHEN SERVED WITH TRADITIONAL NORTH-WESTERN PORTUGUESE DISHES (MINHO PROVINCE) AND IT SHOULD BE SERVED COOL (6°C TO 8°C TEMPERATURE).

