



*Casa
de Saima*



SPARKLING BAGA BRUT 2017

ORIGIN | DOC Bairrada

GRAPES | Baga

PRODUCER | Graça Maria da Silva Miranda

WINEMAKER | Paulo Nunes

FARMING | Sustainable (Sativa)

COLOUR

Light amber.

AROMA

Delicate and elegant, combining citrus and floral notes.

FLAVOUR

Complex and intense with an extremely delicate mousse and an acidity of great class.

WINEMAKING

Vinification: Classical white wines vinification, with soft pressing and natural decantation.

First fermentation: Spontaneous, in stainless steel vats at a controlled temperature up to 17 C for 3 weeks.

Second fermentation: In cellar with temperature control.

AGING

Bottle | 24 months

WHEN TO DRINK

Can be kept for at least 5 years under appropriate conditions.

QUALITY FACTORS

Climate: Mediterranean with Atlantic influence

Soil: Chalky clay

TECHNICAL ANALYSIS

Alcohol: 12 % vol.

Volatile acidity: 0.6 g/l

Total acidity: 8.0 g/l

Total sugars: 2.8 g/l

PH: 3.02