



*Casa
de Saima*

SPARKLING RESERVA BRUT 2017



ORIGIN | DOC Bairrada

GRAPES | Bical, Maria Gomes e Chardonnay

PRODUCER | Graça Maria da Silva Miranda

WINEMAKER | Paulo Nunes

FARMING | Sustainable (Sativa)

COLOUR

Intense citrus colour, with clear and crystalline aspect.

AROMA

Lively, expressive, with notes of green vegetables and hints of ripe citrus.

FLAVOUR

Complex and intense, with a lemon tone standing out in a creamy and smooth mousse.

WINEMAKING

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

First fermentation: Spontaneous, in stainless steel vats at a controlled temperature of 15 C for 3 weeks.

Second fermentation: In cellar with temperature control.

AGING

Bottle | 12 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: 12.5 % vol.

Volatile acidity: 0.31 g/l

Total acidity: 7.2 g/l

Total sugars: 1.8 g/l