

COLINAS

SPARKLING
TRADITIONAL METHOD

COLINAS CUVÉE BRUT BLANC DE BLANCS 2015

COLINAS DE SÃO LOURENÇO

The property's 61 hectares are spread over the rich-clay limestone soils that dominate the gentle hills of this property. The entire vineyard is dry farmed. World class sparkling wines are made here with the Pinot Noir and Pinot Meunier and varietals. The combination of these famous varietals, the rich limestone soils, the Coquard press and the Bairrada regions centuries old tradition of producing sparkling wines, makes it possible to produce this Sparkling Blanc de Blancs, a true testament to the winemaking and will rival some of the best sparkling wines.

LOCATION	S. Lourenço do Bairro, Anadia, Portugal (appellation: Bairrada DOC)
TERROIR	Atlantic influenced climate, protected by the Caramulo and Bussaco hills. Vineyards planted at high density (5555 plants per hectare) on gentle hills of clay-limestone soils. Completely dry farmed.
VARIETALS	Chardonnay (100%)
VINIFICATION	Classic Method
TIME ON LEES	8 years
TASTING NOTES	Bright straw colour with greenish tones and a delicate mousse. Citrus aroma added with pronounced notes of biscuit, brioche - extremely enticing. In the mouth, the mousse is delicate, together with the vibrant freshness, contributes to a mineral sensation that lasts throughout. The finish is fresh and extremely long with great elegance.
SERVING TEMP	Between 6° e 7°C
STORAGE	In a cool place (12 a 14 C°) away from direct sunlight and without big fluctuations in temperature.
AGEING ABILITY	The wine is perfect to drink now, but will continue to evolve beautifully for a further 5 years from the time of its release to the market.
ANALYSIS	Total Acidity - n/a Residual Sugar - < 6gr/lt Alcohol - 12,5%

