

COLINAS

SPARKLING
TRADITIONAL METHOD

COLINAS CUVÉE ROSÉ DE PINOTS BRUT RESERVE 2017 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 Rosé wine, a true testament to the winemaking and will rival some of the best sparkling rosés.

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

Pinot Noir and Pinot Meunier

VINIFICATION

Classic Method

TIME ON LEES

+ 48 months

TASTING NOTES

Light salmon pink in colour with a delicate mousse. Aromas of wild strawberry, redcurrant, cherry and bergamot with subtle notes of biscuit/brioche - very captivating. In the mouth, the mousse is extremely delicate, with a creamy and refreshing fizz, which contributes to a mineral sensation that lasts throughout. An excellent sparkling wine that can be served as an aperitif or as part of a meal.

SERVING TEMP

Between 6° and 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.

ANALYSIS

Total acidity - 6,3 gr/lit (Expressed in Tartaric Acid)
Residual Sugar - 1,0 gr/lit
Alcohol - 13,2%

