



VADIO ESPUMANTE BRANCO NV

Varieties: 60% of Bical, 30% of Baga, 10% of Cercial,

Tirage: January 2018

Dégorgement : January 2020

Region: Bairrada

Winemaking and Viticulture: Luis Patrão and Dinis Patrão

Viticulture details

Type of soil: sandy and limestone

Pruning system: cordon

Average yield: 45 hl/ha

Winemaking process

Alcoholic fermentation in old barrels and stainless steel tank. Different vintages are aged and blended using a solera system since 2007. Bottle fermentation, lees contact for at least 18 months, dégorgement. Classic method.

Winemaker Comments

Visual: Pale colour.

Aroma: Fine and complex aroma with notes of bakery and hazelnuts.

Taste: Intense and crispy, with persistent acidity.

Temperature for serving: 10-12° C.

Quantity Produced: 4.300 Bottles.

Analytic details

Alcohol: 12 %

Volatile acidity: 0,44 gr/L

Total acidity: 6,51 gr/L

pH: 3,2

Reducing sugars: 5,9 gr/L

Total SO2: 110 mg/L

Pressure: 5,7 bar