

## SPARKLIND SEMI-DRY

REGION Favaios, Douro ALTITUDE Between 500 and 600 metres SOIL Granitic / Transitional

CLASSIFICATION Charmat ALCOHOL CONTENT (°) 11,89 %alc./vol

ANALYTICAL DATA

GRAPES Moscatel Galego

## WINEMAKING AND AGING

Once the Moscatel grapes have been carefully selected, they are de-stemmed/crushed and pressed at low pressure in a pneumatic press. Alcoholic fermentation takes place in stainless steel vats for a period of 15-18 days at a controlled temperature of 15 °C. After the first fermentation, the base wine ages for the second alcoholic fermentation, which takes place in a closed vat for 18 days.

## TEST RESULTS

This wine has fine bubbles and a delicate, persistent mousse. Primary aromas are distinguished by the grape variety's distinctive characteristics, with refreshing floral notes. On the palate it is light, fresh and with a lively and prolonged acidity, and a balanced finish.

VEGAN

OENOLOGISTS Miguel Ferreira/Celso Pereira

