



QUINTA DO FERRO



Brand:	DOM FERRO Reserve Brut
Wine Type:	Sparkling White - Vinho Verde
Harvest:	2015
Dégorgement:	Agosto 2020
Grape:	100% Avesso - Portuguese Grape
Classification:	DOC
Weather and soil:	Granitic with low organic matter content
Portion:	Mountain
Elevation:	600 meters Exposure: Northern
Oenology:	Winelords
T.A.V.A.:	12%
Total Acidity gr. / L:	8,6 g/l
Volatile acidity:	0.20 g/l
PH:	3,08 g/l
Residual Sugars:	6,7 g/l

Vinification: The grapes are selected and harvested by hand in small boxes and pressed smoothly in a short time, the tear must is collected and decanted for 48 hours. The alcoholic fermentation takes place for approximately 1 month at 12 °C in small stainless steel vats. natural stabilization with minimal stage 12 months on fine lees. Second fermentation in the bottle made by the Method Classic. Stage and maturing in over 36 months basement.

Cuisine: Served between 8/10°C with different types of meat, fish and sea food. With desserts or served as an aperitif. Suitable for any occasion!

Test results: Citrine color. elegant aroma with notes of citrus and dried fruits, presents very small and persistent bubble. It is fine and balanced in the mouth, with well integrated acidity as a whole, causing a great and long finish.

Serving temperature:

To enjoy this sparkling in full is recommended to serve 6 °C | 8 °

Awards

Sparkling Wine of the Year 2012 - OERN

AWC VIENNA AWARD'S 13 Seal of Approval

Silver Medal - Sakura Japan Awards 2017

Robert Parker(By the Wine Advocate) Mark Squires – Rating: 90

SWA Sommelier wine awards 2018 – Commended medal

Robert Parker(By the Wine Advocate) Mark Squires

Rating: 91 – April 2018

Packaging:

Box of 3 bottles

Box of 6 bottles

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