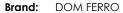
## **QUINTA DO FERRO**





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.

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

occasion!

Citrine color, elegant aroma with notes of citrus and dried fruits,

Test results: 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  $^{\circ}$  C | 8  $^{\circ}$ 

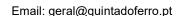
Awards Sparkling Wine of the Year 2012 - OERN

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



DOM FERRO

RESERVA BRUTO

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