

MONTE FORMIGÃO

SPARKLING WINE - STRAIGHT BAGA VARIETY

Type: Sparkling Wine

Producer: Maria Rita Falcão Ramos

Region: Beira Atlântico – Terras de Sico

Country: Portugal

Harvest Year: 2018

Grape Variety: Baga

Soil: Clay-Limestone

Alcoholic Graduation: 12.0 %

Winemaker: Alexandre Carril



Winemaking process: The Baga grapes were selected and harvested earlier to ensure freshness and acidity in perfect balance, and subjected to a gentle pressing. The must obtained was slowly fermented at a low temperature. The base wine thus obtained was at rest, being submitted to a second fermentation in a bottle at a controlled temperature during 24 months on dregs in bottle.

Wine tasting notes: The bouquet is fresh and features floral and white fruit notes. In the mouth, it feels like a creamy mousse, with a delicate and persistent bubble, a remarkable freshness and lightness resulting from a lively and very balanced acidity. The aftertaste is elegant, aromatic, intense.

Serve: Cool between 6°C-8°C. It is the perfect choice for moments of joy, conviviality, as an aperitif with cheese, fish, or fruit desserts such as wild fruit pie.

Contacts: Rua do Paço nº80 – Podentes – 3230-529 Podentes

Phone: 963 419 729/ 917 408 919 GPS: N 40° 3' 36.2", W 8° 23' 34.4"

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