

# PORTADA

## Sparkling Medium dry



**Winemaker:** José Neiva Correia  
**Country:** Portugal  
**Grape Varieties:** Blend of Portuguese white varietals

**Vinification method:**  
Charmat metod.

**Winemaker tasting notes:**

It's a dry bright white sparkling, fruited, young, refreshing with apple and citrus notes in the aroma and tasting. It's pleasant, easy drinking with a persistent and smooth bubble, finishing elegant and tasty.

**Serving suggestions:**

Excellent as aperitif, perfect for events, it's also a delicious complement of white meat, roasted piglet, vegetarian, Mexican, Indian and Thai cuisines and as well with desserts.

We recommend to serve at the temperature of 8-10°C.

---

**ABV at 20°C%:** 11,5  
**Volume at 20°C g/cm<sup>3</sup>:** 1,0038  
**Dry Extract total g/dm<sup>3</sup>:** 53,8  
**Volatile acidity in acetic acid g/l:** 0,40  
**Total acidity in TH2 g/l:** 4,84  
**pH:** 3,39  
**SO2 (free) & (total) mg/l:** 10/139  
**IPAC |** 00290/2018

---

**Carton of 6 bottles x 75 cl**  
**Gross weight:** 8.5 kg (6x75cl)  
**Case dimension / H x L x W:** 320x262x175  
**Euro pallet (0,80m x 1,2m):** 95 cases (6x75cl)  
**Bottle bar code (EAN13) =** 5600312192285  
**Carton bar code (ITF14) (6x 75cl):** 15600312192282

