

CONVÉS WHITE SPARKLING 2020

TERROIR: The Vidigueira sub-region is protected to the north by the Serra do Mendro. This natural barrier from the cool Atlantic winds gives rise to daily high thermal amplitudes providing ideal conditions for a balanced ripening of grapes. The combination of this local Mediterranean climate and predominantly schist soils, results in the production of quality wines. Herdade da Lisboa, located in the heart of this sub-region, is situated between Ribeira de Selminhos to the East, and Ribeira do Freixo, to the West, where and even richer soil abounds. This results in the perfect combination of unique conditions for the production of elegant and fresh wines, marked by minerality, for the whites, and by purity of the fruit and longevity of the reds.

VARIETIES: 40% Chardonnay, 30% Arinto, 20% Alvarinho, 10% Baga.

HARVEST: Manual harvest during the early hours of the morning for 12kg boxes.

VINIFICATION: Cooling the grapes in a cold room for 24h to 10°C. Manual selection on a vibrating sorting table. Vacuum pressing of whole bunch of grapes, followed by cold settling for 48 hours. Individual fermentation of each variety in stainless steel tanks with controlled temperature. The second fermentation is done in the bottle, followed by aged on les for 24 months. Dégorgement: January 2024

TASTING NOTES: Very fine and expressive aroma, with notes of white fruit pulp and citrus sensations. The slim and persistent bubble, and the excellent balance in the mouth make it smooth and creamy, full of flavor and freshness.

WINEMAKERS: Ricardo Xarepe Silva / António Selas

HARMONIZATION: Ideal as an aperitif, also with fish, seafood and roasted suckling pig.

CAPACITY: 75cl (7.000 bottles).



ANALYTICAL PARAMETERS:

Alcohol (%Vol.): 12,4
Total acidity (g/L): 5,9
pH: 3,02
Residual Sugar (g/L): 1,2

LOGISTIC INFORMATION:

Box- 6 x 75cl | Weight - 9,8 kg;
Pallet - 11 boxes x 8 rows
Weight - 880 kg
Dimension (mm)
A: 1600; C: 1200; L: 800

HERDADE DA LISBOA
VIDIGUEIRA

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