

CORTES DO REGUENGO SPARKLING GOUVEIO 2017

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TERROIR: Quinta do Reguengo is located in the Douro Superior sub-region, in the village of Pocinho, next to the Douro river, and is inserted in the Vilarica tectonic fault, characterized by clay-shale soils, where granitic outcrops can be found. This type of soil, combined with different altitudes, exposures and varieties, are influenced by the hot and humid winds of the Douro river valley and by the fresher winds coming from Spain, creating excellent conditions for a regular maturation of the grapes, in a natural mechanism for the production of complex and balanced wines.

VARIETIES: Gouveio.

VINIFICATION: Cooling the grapes in a refrigerator at 8°C for 24 hours. Selection of grapes on a sorting table and placed directly in the pneumatic press. Followed by static decanting at 10°C, and followed by fermentation at controlled temperature in used french oak barrels. The second fermentation is carried out according to the classic method, in bottle, in which it ages in contact with the fine lees.

TASTING NOTES: Delicate and persistent aroma, with light notes of white pulp fruits, as well as some bakery notes, in the mouth it is creamy and with a fine and persistent bubble.

WINEMAKER: Pedro Branco

PAIRING: Ideal with fish and seafood dishes as well as with white cheeses.

CAPACITY: 75cl.