

PAÇO DOS INFANTES RESERVE SPARKLING ROSE 2019



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: 85% Touriga Nacional and 15% Baga.

HARVEST: Manual harvest into 12 kg boxes, during the first hours of the morning.

VINIFICATION: Cooling of the grapes in a refrigerated chamber for 24 hours to 10°C. Manual sorting on a vibrating sorting table. Vacuum pressing of the whole bunch, followed by cold decanting for 48 hours. Individual fermentation of each variety in stainless steel vats with temperature control. Second fermentation in bottle, followed by aging on fine lees for 24 months.

TASTING NOTES: Pale salmon color, delicate and fresh aroma, with notes of raspberries and wild berries. Creamy and elegant texture in the mouth, lively and refreshing acidity and a very fine bubble caused by the time spent in the bottle.

ENOLOGY: Ricardo Xarepe Silva | Antonio Selas

PAIRING: Ideal as an aperitif, rich fish dishes, shellfish and roast suckling pig.

CAPACITY: 75cl.

ANALYTICAL PARAMETERS:

Alcohol (%Vol.): 12,5
Total acidity (g/L): 7,7
pH: 3,12
Residual Sugar (g/L): 1,1

LOGISTIC INFORMATION:

Box - 3 x 75cl | Weight - 5 Kg;
Pallet - 10 boxes x 14 rows
Weight - 750 kg
Dimension (mm)
A: 1600; C: 1200; L: 800

HERDADE DA LISBOA
VIDIGUEIRA

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