



# VADIO ESPUMANTE BRANCO NV

**Varieties:** 60% of Bical, 30% of Baga, 10% of Cercial,

**Tirage:** January 2017

**Dégorgement :** August 2018

**Region:** Bairrada

**Winemaking and Viticulture:** Luis Patrão and Dinis Patrão

## Viticulture details

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**Type of soil:** sandy and limestone

**Pruning system:** cordon

**Average yield:** 45 hl/ha

## Winemaking process

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Alcoholic fermentation in old barrels and stainless steel tank. Different vintages are aged and blended using a solera system since 2007. Bottle fermentation, lees contact for at least 18 months, dégorgement. Classic method.

## Winemaker Comments

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**Visual:** Pale colour.

**Aroma:** Fine and complex aroma with notes of bakery and hazelnuts.

**Taste:** Intense and crispy, with persistent acidity.

**Temperature for serving:** 10-12° C.

**Quantity Produced:** 4.200 Bottles.

## Analytic details

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**Alcohol:** 12 %

**Volatile acidity:** 0,44 gr/L

**Total acidity:** 6,18 gr/L

**pH:** 3,3

**Reducing sugars:** 3,3 gr/L

**Total SO<sub>2</sub>:** 82 mg/L