



QUINTA DA RAZA

BRUTO

Product: Espumante de Qualidade de Vinho Verde |
Sparkling White Wine | (DOC)
Grape Variety: 45% Alvarinho, 45% Avesso, 10% Arinto
Vintage: 2021
Sub-Region: Basto
Alcohol: 12% vol.
Total Acidity: 6,00 g (tartaric acid)/l
Residual Sugar: Brute
pH: 3.41

WINEMAKING PROCESS

This wine is the result of a perfect harmony between tradition and modern, sustainable winemaking techniques. The wine is made by gently pressing the grapes, followed by alcoholic fermentation in stainless steel tanks at controlled temperature. The method used to produce this sparkling wine is the classic method (*Méthode Champenoise*), with free yeast, followed by 24 months of ageing in the bottle.

TASTING NOTES

An elegant wine with fine and persistent bubbles. It's refreshing and full-bodied on the palate. Suitable for vegans.

FOOD PAIRINGS

Appetizer, suckling pig, fatty fish and festive occasions

RECOMMENDATIONS

This wine should be served at a temperature of 8°C.

www.quintadaraza.pt



