



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: 10,20 g/l

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





QUINTA DA RAZA

BRUTO

QUINTA DA RAZA

ESPUMANTE DE QUALIDADE
DE VINHO VERDE D.O.C.

QUALITY SPARKLING WINE
BRUTO BRANCO 2021

Produzido e engarrafado por,
Produced and bottled by:
Quinta da Raza, lda.
Celorico de Basto - Portugal
PRODUCT OF PORTUGAL
www.quintadaraza.pt

750ml
12%vol. / 12% Alc. by vol.

CONTÉM SULFITOS / CONTAINS
SULFITES / ENTHALT SULFITE



DECLARAÇÃO NUTRICIONAL
INGREDIENTES



100ml: E=310kJ/74kcal

de 20/Abril
Decreto-Lei nº 94/2012

< 0,50L a < 1L



SELO DE GARANTIA
Seal of Guarantee



VINHO
VERDE

COMISSÃO DE VITICULTURA DA
REGIÃO DOS VINHOS VERDES

TN 0000 0000000 0