

CONCEITO

CONCEITO ESPUMANTE BRUT NATURE 2019



WINE

Conceito

REGION

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TYPE

Sparkling wine

GRAPE VARIETIES

Grüner Veltliner

VINEYARDS

Granite soils. Made from a 10 years old vineyard in a small granite plateau (600 m above sea level) in the parish of Freixo de Numão, 15 km to the West of Foz Côa.

VINIFICATION

Grapes are refrigerated, and then pressed in pneumatic press. Cold decanting, then fermentation in barrels with controlled temperature and regular bâtonnage until one month before bottling, in April after harvest. Second fermentation in bottle with classic method. Dégorgement in May 2017.

ÉLEVAGE

8 months in used French oak barrels with regular bâtonnage. After second fermentation the bottles went through élevage in a cold and constant temperature for 24 months.

CHEMICAL ANALYSIS

Alcohol content : 13% vol.

Acidity: 8.57 g/l

pH: 2.80

Residual sugar: 1.8 g/l

WINEMAKING

Rita Marques and Manuel Sapage

PRODUCTION

4.000 bottles