

# RIBEIRO SANTO

Sparkling Brut

#### REGION

The D.O.C. Dão region is one of the oldest Wine Regions of Portugal, which goes back to 1908. Located in central Portugal in a mountainous region ranging from 400 to 700 m above sea level, this region has its reference point at the mountain "Serra da Estrela", the highest in mainland Portugal's. Its name comes from the river that crosses the Region, the river Dão. The characteristics of the wines are strongly influenced by the granitic terrain and the fact that the vines are inserted in forests with pines, eucalyptus and oak trees.

#### VINEYARDS

The vineyard is planted following the traditional plantation methods, in poor ground granite soils, with large rocky outcrops, where you can have a magnificent perspective of the highness of the Mountain Serra da Estrela. The entire vineyard is planted following an integrated Production System, which demonstrates a great concern with the environmental issues.

## **VINIFICATION**

The grapes were completely destemmed and immediately pressed in a pneumatic press. The tear juice was cooled and decanted at low temperature for 24h. The fermatation took place in stainless stell vats at under controlled temperature of about 16º C for 3 weeks. The aging of the wine was only in stainless steel to preserve all the aromas of fresh fruit.

The second fermentation followed the traditional method of fermentation in bottle, which were held in cool cellar for nine months.

### WINEMAKER NOTES

Light straw color with aromas of green apple and tropical fruits. It has a good citrus acidity, fine and elegant bubbles, in the mouth is crisp and creamy.

Alcoholic Degree 12 % vol.

Total Acidity 6,8 g/L
pH 3,32

Total Sugar 6,5 g/L

Grape Varieties Arinto e Bical

Aging Minimum 9 months in cold

cellar

Winemakers Carlos Lucas e Lúcia Freitas



# PRESS NOTES AND AWARDS

**REVISTA DE VINHOS 15,5 PTS:** Arinto and Bical grape variety , 9 months of aging in cool cellar. Very lively and cheerful, with good fruit expression, fine bubbles that breaks down in the mouth, all well balanced and culinary bent.