



RIBEIRO SANTO

Sparkling Blanc de Noirs 2011

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 fermentation took place in stainless steel vats under controlled temperature for about 3 weeks.

The wine remained only in stainless steel to preserve all the aromas.

The second fermentation followed the traditional method of fermentation in bottle, which were held in cool cellar for 18 months.

WINEMAKER'S NOTES

Light salmon color. Aroma with mineral notes, dried fruit and citrus. Good acidity, fine and delicate bubble. In the palate is creamy with a long finish.

Alcoholic Degree	12,5 % vol.
Total Acidity	6,5 g/L
pH	3,38
Total Sugars	6,8 g/L
Grape Varieties	Touriga Nacional and Tinta Pinheira
Aging	Minimum 18 months in cold cellar
Winemaking	Carlos Lucas e Lúcia Freitas

