



# MESSIAS

FAMILY WINES & ESTATES



## MESSIAS *BLANC DE NOIRS*



<b>VINTAGE</b>	2017
<b>PRODUCER</b>	Soc. Agric. Com. Vinhos Messias, SA
<b>COUNTRY</b>	Portugal
<b>REGION</b>	Bairrada
<b>SOIL</b>	Chalky-Clay



**WINEMAKER** João Soares

### WINEMAKING PROCESS

Careful selection of best chalky clay plots of Baga variety accordingly to its balance within concentration and freshness. Gentle pressing. Fermentation in steel vats at controlled temperature. 2nd fermentation in bottle according to the traditional method. Long maturation "sur lees" to attain bigger complexity and excellence.

### GRAPE VARIETIES

Baga



<b>ALCOHOL VOLUME</b>	11.5 % vol.
<b>TOTAL ACIDITY</b>	5.2 g/l in tartaric acid
<b>RESIDUAL SUGAR</b>	3.3 g/l



### TASTING NOTES

A sparkling wine with delicate coppery hues. Small bubbles and sparse cordon. Intense nose where are remarkable hints of red fruits, clay and spices. Middle smooth palate mousse remembering red and dark fruits and linger aftertaste.



<b>AGEING POTENTIAL</b>	Drink Now
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<b>SERVING TEMPERATURE</b>	8 - 10 °C
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<b>NUTRITION FACTS</b>	PER 100 ml
CALORIES. N/A	
TOTAL FAT. N/A	
SATURATED FAT. N/A	
TOTAL CARBOHYDRATE. N/A	
SUGARS. N/A	
FIBER. N/A	
PROTEIN. N/A	
SALT. N/A	