



MESSIAS

FAMILY WINES & ESTATES



ESPUMANTE QUINTA DO VALDOEIRO BAGA-CHARDONNAY



VINTAGE	2019
PRODUCER	Soc. Agric. Com. Vinhos Messias, SA
COUNTRY	Portugal
REGION	Bairrada
SOIL	Limestone-Clay



WINEMAKER João Soares

WINEMAKING PROCESS

Careful selection of grapes grown at Quinta do Valdoeiro Estate. Light pressing of the grapes. Fermentation in steel vats under controlled temperature. Second fermentation in bottle according to the traditional method. Long maturation "sur lees" in order to attain better complexity and excellence.

GRAPE VARIETIES

Baga and Chardonnay



ALCOHOL VOLUME	12,0 % vol.
TOTAL ACIDITY	5,2 g/l in tartaric acid
RESIDUAL SUGAR	2,6 g/l



TASTING NOTES

Pale greyish colour indicating a partially blancs de noirs in its composition. Medium-sized and persistent bubble. Noble aroma hinting red fruit and some yeast. Fresh acidity with a delicate mousse. Long aftertaste.



AGEING POTENTIAL	Drink Now
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SERVING TEMPERATURE	8 - 10 °C
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NUTRITION FACTS	PER 100 ml
CALORIES: 71 kcal / 297 kJ	
TOTAL FAT: 0 g	
SATURATED FAT: 0 g	
TOTAL CARBOHYDRATE: 0,3 g	
SUGARS: 0,3 g	
FIBER: 0 g	
PROTEIN: 0 g	
SALT: 0 g	