

ESPUMANTE MESSIAS MILLÉSIMÉ



VINTAGE 2020

PRODUCER Soc. Agric. Com. Vinhos Messias, SA

COUNTRY Portugal REGION Bairrada SOIL Lime-Clay



WINEMAKER João Soares

WINEMAKING PROCESS

Classic vinification of base wine with temperature control during alcoholic fermentation. Second fermentation in bottle and aging according to the traditional method.

GRAPE VARIETIES

Baga, Bical and Chardonnay

ALCOHOL VOLUME 11,5 % vol.

TOTAL ACIDITY 4,7 g/l in tartaric acid

RESIDUAL SUGAR 2,8 g/l



TASTING NOTES

Sparkling wine with a light citrine color, with leaden hints, inducing grayish chromatic sensations, resulting from the red grape of the Baga variety, which together with Bical and Chardonnay complete the blend. The aroma is young, highlighting fresh notes of citrus fruits like lemon, surrounded by delicate nuances of bread dough and toast. In the mouth it is very smooth and has a silky foam.



AGEING POTENTIAL

Drink Now



SERVING TEMPERATURE 8-10 °C



NUTRITION FACTS

PER 100 ml

CALORIES. 69 kcal / 287 kJ TOTAL FAT. 0 g SATURATED FAT. 0 g TOTAL CARBOHYDRATE. 0,03 g

FIBER. O g PROTEIN. 0 g SALT. Og

