



MESSIAS

FAMILY WINES & ESTATES

MESSIAS BLANC DE BLANC'S



VINTAGE 2019

PRODUCER Soc. Agric. Com. Vinhos Messias, SA

COUNTRY Portugal

REGION Bairrada

SOIL Limestone-Clay



WINEMAKER João Soares

WINEMAKING PROCESS

Careful selection of best chalky clay plots of Chardonnay 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.

GRAPE VARIETIES

Chardonnay (100%)



ALCOHOL VOLUME 12 % vol.

TOTAL ACIDITY 5,3 g/l, in tartaric acid

RESIDUAL SUGAR 1,7 g/l



TASTING NOTES

This well-known type of sparkling was produced only with Chardonnay grapes, appeared as being pale green/citric colored wine, with abundant bubbles and sparse cordon. The bouquet is very elegant, with vegetal nuances due to the complexity of ageing in the cellar, leading to notes of bread and toasted almonds. Smooth mousse and crunchy acidity form an elegant and balanced ensemble on the palate.



AGEING POTENTIAL Drink Now



SERVING TEMPERATURE 8-10 °C



NUTRITION FACTS 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