



MURAL RESERVA MEIO SECO

BAIRRADA

QUINTA DO PORTAL

DOURO VALLEY
PORTUGAL

QUINTADOPORTAL.COM

GRAPE VARIETIES:

Bical, Maria Gomes and Arinto.

VINIFICATION:

Grape treatment: Destalking, followed by pelicular maceration and pressing.

Alcoholic fermentation: Controlled at low temperature.

Ageing: Minimum ageing of 9 months.

WINE ANALYSIS:

Alc. on label: 12% vol

Residual sugar: 40,9 (g/dm³)

Total acidity: 6,3 (g/dm³)(Ác. Tart.)

pH: 3,12

NUTRITIONAL FACTS:

Caloric value: 84 cal/100ml

Suggestion: Enjoy well chilled with desserts.

VITICULTURAL INFO:

The soils of Bairrada region vary between argile, clay and sand. The neighbouring Atlantic Ocean has a strong influence on the climate of the region, that is moderate. Winters are fresh, long and rainy.

The Summers are hot but softened by the West and Northwest winds.

In the grapes maturing season there's a big thermal amplitude, that reaches an impressive 20oC. This contributes to keep the acidity of the fruit, giving great freshness to the wines.

TASTING NOTES:

This sparkling wine has a well defined colour and lively and persistent mousse. It has citrus and green apple aromas. In the mouth shows good balance and very nice fruit. The final is long and very fresh.