



CONDE VILLAR



QUINTA DAS ARCAS



Denomination: *Brut Sparkling Reserva*

Region: *Blanc de Noir*

Year: *2018*

Grape Variety: *Baga*

Alcohol Content (%vol): *12*

Residual Sugar (g/dm³): *6,5*

Total Acidity (g/dm³): *8*

Winemakers: *Fernando Machado*

Without maceration and temperature controlled.

Type of fermentation vats: Stainless steel.

Sparkling produced by the traditional method. The wine base is bottled and sealed with yeast to produce the seconde fermentation.

Tasting Notes:

Fine and persistent bubbles, elegant with apple and biscuit notes.

Crisp acidity and framed in a balanced and enjoyable set.

Bottle: *Bordalesa Prestige cor âmbar 0,75 L*

EAN: *5603238 233 506*

Case: *3 bottles*

Weight: *1,5kg*

Mesures: *320mmX240mmX93mm*

EAN: *35603238233507*

Pallet: *Europalet 110 case*

Weight: *4,5kg*

Mesures: *125cmX80cmX120cm*

Suggested pairing: *Pig roast in the oven or with sweets. Can be consumed just in moments of celebration.*

Additional information should be served at a temperature between 8 to 10°C.

Subject to accumulation of natural precipitate.

Quinta das Arcas

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