



Technical sheet

VADIO SPARKLING ROSÉ NV

Varieties: 100% BAGA

Vintage: Non Vintage

Producer: Manuel Dinis Jesus Patrão

Country: Portugal

Winemaking and Viticulture: Luis Patrão and Dinis Patrão

Viticulture details

Type of soil: limestone

Pruning system: cordon

Average age of vines: about 30 years

Average yield: 45 hl/ha

Winemaking process

Destemming, must chilling, pneumatic pressing, cold settling, temperature controlled fermentation in stainless steel tanks (13-15°C), bottle fermentation, lees contact for at least 18 months, degorgement. Classic method

Winemaker Comments

Visual: salmon pink.

Aroma: Fine and complex aroma with notes of roses and red berry fruits.

Taste: Intense and crispy, with persistent acidity.

Dishes: Best with light and simple of salads, seafood.

Temperature for serving: 6-8° C.

Quantity Produced: 1.300 Bottles.

Analytic details

Alcohol: 11 %

Volatile acidity: 0,37 gr/L

Total acidity: 6,90 gr/L

pH: 3,18

Reducing sugars: 8 gr/L

Total SO2: 80 mg/L