

# CONCEITO



## CONCEITO ESPUMANTE BRUT NATURE 2014

### WINE

Conceito

### REGION

Vinho de mesa

### TYPE

Sparkling wine

### AGRICULTURAL YEAR

Very wet Winter, followed by unsettled Spring. Mild and dry Summer. Harvest started early, and all the white grapes were picked before the rains started in the beginning of September. Impeccably ripe and healthy grapes were brought in, with perfect balance and great subtlety.

### GRAPE VARIETIES

Grüner Veltliner

### VINEYARDS

Granite soils. Made from a 10 years old vineyard in a small granite plateau (600 m above sea level) in the parish of Freixo de Numão, 15 km to the West of Foz Côa.

### VINIFICATION

Grapes are refrigerated, and then pressed in pneumatic press. Cold decanting, then fermentation in barrels with controlled temperature and regular bâtonnage until one month before bottling, in April after harvest. Second fermentation in bottle with classic method. Dégorgement in May 2017.

### ÉLEVAGE

8 months in used French oak barrels with regular bâtonnage. After second fermentation the bottles went through élevage in a cold and constant temperature for 24 months.

### CHEMICAL ANALYSIS

Alcohol content : 13% vol.

Acidity: 8.37 g/l

pH: 2.80

Residual sugar: 1.8 g/l

### WINEMAKING

Rita Marques and Manuel Sapage

### PRODUCTION

2.000 bottles