

SIDONIO DE SOUSA SPARKLING ROSE | NV



Pink, young and aromatic. This traditional method sparkling is bright and tart, gracefully expressing the бага varietal.

With some dried fruit notes on the nose that elegantly give off essences of strawberry, raspberry and rhubarb, this powerful, high acid, creamy bubble treasure from the Bairrada has all the zip the region is recognized for.

VINIFICATION: Grapes are partially destemmed and crushed. The must is then cooled during 24 hours and then decanted before being transferred to temperature-controlled stainless steel vats for initial fermentation.

AGING: After the initial fermentation period, during which the wine decants naturally, it is bottled using naturally-occurring yeasts by December with zero dosage (no sugar added). The bottles are then transferred to the cellar where they see their second fermentation period.

After this period, the bottles remain in the cellar until they are ready for *remuage* (riddling) & *degorgement* (disgorging) and are only then viable for the market. The Sidonio de Sousa Sparkling Rose Brut Nature stays about 12 months in second fermentation.

GRAPES: 100% Baga
ALC: 12%
TOTAL ACIDITY: 5.9 (g/L)
pH: 3.12
RESIDUAL SUGAR: 0.42 (g/L)