

SIDONIO DE SOUSA SPARKLING WHITE | NV



Young, aromatic and elegant. This traditional method sparkling is bright and green, gracefully expressing the region.

With some pear notes on the nose paired with a clear vegetal aroma of bark and lemon leaf, this smooth, delicate bubble treasure from the Bairrada has all the acidity the region is recognized for. The aroma leads the way to a similar palate with a more lemonade nuance that gives a surprising balance to this traditional sparkler.

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.

GRAPES: Bical 40%, Maria Gomes 35%, Arinto 25%

ALC: 12%

TOTAL ACIDITY: 6 (g/L)

pH: 3.15

NLC Wines

649 Morgan Avenue | Suite 4E8 | Brooklyn, NY 11222

www.nlcwines.com