

Baga Bairrada Sparkling Wine Ortigão

Region: Bairrada DOC

Type: Blanc de noir (White Sparkling Wine made from red grapes)

Alcohol volume: 12,5 º

Grapes varieties: Baga (100%)

Winemaking Process: Complete destemming, soft pressing,

natural static fermentation at 16°c, classic sparkling wine

method and disgorgement. Second fermentation in bottle

(Classical method).

Appearance: Clear and pètillant with delicate slowly rising bubbles,

fine, and persistent.

Colour: Light salmon colour

Aroma: Intense red fruit, predominately cherry and cassis.

Flavour: Fresh and fruity, well balanced, with an excellent fullness

in the mouth.

Temperature: 8ºa 10ºC

Serving Suggestion: Typical dishes, seafood and desserts.

