



3B rosé Bruto

Bairrada was the first region in Portugal to produce sparkling wine. The Atlantic influence and chalky clay soil are crucial to the freshness and minerality of the 'espumante'. e leveren.

It makes a great companion to chat with friends even outside of the meal. It works very well with natural cooking seafood, poultry and salads hard cheeses.

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| Producer | Filipa Pato |
| Region | Espumante |
| Volume | 75.0 cl. |
| Grape Variety | 70% Baga, 30% Bical |
| Drinking window | 2024-2026 |
| Alc. | 11.0% |
| Vinificatie | Baga fermented in used casks and Bical fermented in stainless steel with temperature control under 18°C. Second fermentation in bottle (méthode traditionnelle). |
| Rijping | The grapes are harvested by hand after they are pressed gently in vacuum frame. After decanting the wine ferments with indigenous yeasts in cask of 650 liters and stainless steel vats at temperatures below 16 ° C. |

16.78 €