

S. LOURENÇO DO BAIRRO, ANADIA, PORTUGAL

MENTZENDORFF

wine shippers since
1858

COLINAS CUVEE BRUT NATURE RESERVA NV

COLINAS

SPARKLING
TRADITIONAL METHOD

DETAILS OF PRODUCTION

The property's 61 hectares are spread over the rich-clay limestone soils that dominate the gentle hills of this property. The entire vineyard is dry farmed. World class sparkling wines are made herewith the Pinot Noir and Pinot Meunier and varietals. The combination of these famous varietals, the rich limestone soils, the Coquard press and the Bairrada regions centuries old tradition of producing sparkling wines, makes it possible to produce this Sparkling Brut Nature, a true testament to the winemaking and will rival some of the best sparkling wines.

Atlantic influenced climate, protected by the Caramulo and Bussaco hills. Vineyards planted at high density (5555 plants per hectare) on gentle hills of clay-limestone soils. Completely dry farmed.

TASTING NOTES

With a persistent fine mousse, it has a bright straw colour. Citrus aroma, with light autolytic notes (biscuit/brioche) that resonate and want you to reach for your glass again. In the mouth, the mousse is perfection and contributes to a balanced mineral sensation. The citrus aromas interconnect with the autolytic element, creating an elegant, delicate balance, with an immensely refreshing finish.

HOW TO SERVE

Serve between 6° and 7°C . Store in a cool dry place (12 to 14°C) away from direct sunlight and without big fluctuations in temperature. The wine is perfect to drink now.

VINTAGE
NV

STYLE
Sparkling

BLEND OF GRAPES

Chardonnay 100%

ALCOHOL
13.2%

DOSAGE
0.8 g/l

