

S. LOURENÇO DO BAIRRO, ANADIA, PORTUGAL

COLINAS CUVÉE BRUT BLANC DE BLANCS 2018

MENTZENDORFF
wine shippers since
1858

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 varieties. The combination of these famous varieties, 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 Blanc de Blancs, a true testament to the winemaking and will rival some of the best sparkling wines. released to the market. 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

Bright straw colour with greenish tones and a delicate mousse. Citrus aroma added with pronounced notes of biscuit, brioche - extremely enticing. In the mouth, the mousse is delicate, together with the vibrant freshness, contributes to a mineral sensation that lasts throughout. The finish is fresh and extremely long with great elegance.

HOW TO SERVE

Serve between 6° e 7°C. Store in a cool place (12 a 14 C°) away from direct sunlight and without big fluctuations in temperature. The wine is perfect to drink now, but will continue to evolve beautifully for a further 5 years from the time of its release to the market.

VINTAGE

2018

STYLE

Sparkling

BLEND OF GRAPES

Chardonnay 100%

ALCOHOL

12.5%

