

S IDONIO SPECIAL CUVÉE ROSÉ | 2017



THE BLEND

100% BAGA

THE TERROIR

The western part of the Beiras, between the mountainous Dão region and the surf-washed Atlantic beaches, Bairrada has a mild, maritime climate with abundant rainfall. Flat in the west, the region rises in the east into small hills, intensively farmed and sometimes wooded. This is the land of leitão, the delicious roast suckling pig, and also, traditionally, of firm red wines made from the Baga grape and classic method sparkling wines.

WINEMAKING

In complete absence of crushing, the “first” grape must is extracted via gravity. It 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 by December, using naturally-occurring yeasts with zero dosage (no sugar added). The bottles are then transferred to the cellar where they see their second fermentation period for a minimum of two years.

After this period, the bottles remain in the cellar until they are ready for remouage (riddling) & degorgement (disgorging) and are only then viable for the market.

Vintage: 2017 // **Region:** Bairrada // **Alc:** 12.5% // **Total Acidity:** 5.9g/L // **pH:** 3.12

For more information, please contact NLC Wines // wine@nlcwines.com