

SIDÓNIO DE SOUSA
WHITE RESERVA BAIRRADA 2021

WHITE RESERVA 2021 DOC BAIRRADA		
PRODUCER	Dulcínea dos Santos Ferreira.	
VINEYARD	<p>Located south of the town of Ancas, in the municipality of Anadia, in the privileged area of Figueira da Costa, Sun exposure - Sunrise to Sunset. Soil - Clay - limestone Climate - Moderate Mediterranean with mild winters and not too hot summers. It has the proper conditions of a transition zone where the Atlantic and Mediterranean influences mix. The vineyard produces its grapes under the Integrated Production system.</p>	
GRAPE VARIETIES	Bical 93% e Cercial 7%	
HARVEST	Harvested manually, into small containers of 20 kg, in the 2 nd week of September 2021	
VINIFICATION	The grapes are harvested manually into boxes and quickly transported to the winery, where they are unloaded to the membrane press, starting a skin maceration of 12 hours. After a very light pressing, the must is decanted and transferred to a stainless steel tank where fermentation will take place, with temperature control.	
STAGE	After fermenting for approximately 30 days, the wine begins its natural clarification process of 3 to 4 weeks, at the end of which it is cleaned to remove the thick lees, and remains so during the cold winter months. The fine lees are subjected weekly to a process of "bâtonnage" in the stainless steel tank. At the time of bottling they are again cleaned and prepared for bottling.	
BOTTLING	25-05-2022	
WINEMAKER	Paulo Sousa	
ORGANOLEPTIC TASTING	Straw yellow color, fresh and elegant aroma of green apple. In the mouth it presents an excellent acidity without becoming aggressive. It is strong, fat with a warm finish.	
ANALYSIS	Total Acidity (g/l)	5,26
	Volatile Acidity (g/l)	0,55
	pH	3,15
	Lot	L-97/22

