

Memórias de Santar

Sparkling Wine BRUT – 2023

REGION

DÃO

GRAPE VARIETY

50% ENCRUZADO
50% ALVARINHO

TECHNICAL INFORMATION

ACIDEZ TOTAL: 12,5 G/L
PH: 2,89
SUGAR & REDUCER/BAUMÉ: 0,8 G/L
ALCOHOL/VOLUME: 12,3%

SUSTAINABLE VITICULTURE

INTEGRATED PROTECTION

SOIL GEOLOGY

Soils of granitic origin (porphyroid granites) are well drained, but have very low fertility and water reserves. This leads to the natural control of plant vitality and to moderate water stress during the maturation period, allowing the grapes to manifest their full potential.

HARVEST 2023

The 2022/2023 growing season was characterized by an abnormally low rainfall autumn/winter, whereby the vines began their biological cycle, with very low water reserves in the soil. The summer, very dry and with episodes of extreme heat, required watering in order to maintain moderate water stress levels. However, after the ripening period, the very cool and characteristic Dão nights, led to the excellent maturation of the grapes, which at the harvest expressed all their potential in this exceptional white.

WINEMAKING

The grapes were harvested by hand with careful selection of grapes. Fully destemmed. Decantation at low temperature for 24 hours. The first fermentation takes place in stainless steel tanks at a controlled temperature in the Santar Vila Jardim Wines winery. The second fermentation is carried out according to the traditional method in the bottle, by winemaker Luís Pato. Extended “sur lies” stage to achieve greater complexity and elegance.

TASTING NOTES

Sparkling wine with a fine and persistent ball, with a golden-yellow hue. The aroma is complex and attractive, showing notes of dried fruits, toast and citrine fruits. Great volume in the mouth with lively and refreshing acidity, very well integrated. The finish is balanced and persistent.

PRODUCED QUANTITIES

2.500 bottles

PRESENCE OF SULPHITES

