



Cabriz Brut

VEQPRD/DOC Dão Sparkling White Wine 2005

Varieties

Malvasia Fina
Bical

Analytic Parameters

Alcohol: 12% vol.
Total Acidity 5,5 g/L
pH: 3,25

Enology

Carlos Lucas

Viticulture

Rogério de Castro

Dão Sul was elected "Company of the Year" in 2001 and 2006.

Dão Sul was distinguished in 2006 with the "Special Commendation - Innovation in the Traditional Sector" by the PME / Inovação COTEC-BPI award.

Carlos Lucas was elected "Winemaker of the Year" by Revista de Vinhos/Wine Magazine in 2008.

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Viticulture Year |

The 2005 harvest was one of the best in Dão, with matured grapes in the best conditions.

The result is a variety of wines that can be considered amongst the best of the last years.

Sparkling Production |

Sparkling wine preparation is by the classic method or of fermentation in bottle. It is bottled in January 2006, followed by the second fermentation in the cellar about 15 °C during 2 months.

Staging |

The staging period is in galleries of the cellar in constant temperature all year. After 12 months in cool cellar it was made the manual rémuage and dégorgement.

Production Technology |

The grapes were destemmed and squashed directly in a pneumatic press, and then put to ferment in stainless steel vats of small dimension at the maximum of 20 °C. For the elaboration of the base wine it was used the must of tear and 1° press cycle must.

Service Suggestions |

Before serving at 7° C it must be placed to the temperature of 6°C in the previous 24-hours. It should be served in cups of high foot and fine glass.

About wine conservation: The conditions to keep the wines are variable, according with the available area, and respective humidity and temperature conditions. It is considered as ideal a constant temperature of 15°C and a relative humidity of about 70%. Besides, we advise that the cellar vibration is minimum, during all the aging process in the bottles. The simplest and more direct way of getting the best conditions is to install a specialized refrigerator closet.