

ATAIDE SEMEDO

ESPUMANTE ATAÍDE SEMEDO MILLÉSIME BRUTO 2021

Vineyard - Located on a hill, with exposition south/south-west

Production area – 0,8 ha

Soil - Limestone/clay soil

Age. - 19 years old

Grapes - Bical 35%, Cerceal 35%, Chardonnay 15%, Pinot Noir 25%

Vinification - Transport of the grapes in small cases (18 Kg). Soft pressing the grapes. Fermentation in small stainless steel cuves (2.500 L) at 17º/18ºC. Lotation and “tirage” of the wine base next Spring 2022 (March), with 2ª fermentation in bottle at 15º/16ºC during 60/75 days. Aging in cave for 18 months.

Quantity - 2.700 bottles