



MONGE

SPARKLING WINE | VEQPRD TEJO 2012

Winemaker: Dina Luís
Terroir: Franco arenoso
Varieties: 100% Castelão

Country | Region | Sub-region: Portugal | Tejo | Almeirim
Climate: moderate Mediterranean
Alcohol: 12,5%

Wine Making:

Vinified exclusively from grape variety Castellán, the base wine gives a white wine sparkling wine produced by the traditional method. Bottled at an even younger stage in traditional bottles "Champagnoise" this wine goes for its second fermentation in the bottle, after which matures in basement recovered with ideal conditions of light, temperature and humidity.

Tasting Notes:

This sparkling wine has a straw color crystalline, complex aromas of ripe red fruits, dried fruits, spice notes, harmoniously integrated with freshness and acidity. The bubbles are fine and persistent resulting soft and spicy on the palate. Reveals well-balanced minerals and toast a full palate of fruit and a long, lingering finish notes.

How to serve:

Perfect for serving as an aperitif, with white meats, grilled fish and seafood.

Box 3 bottles x 75 cl (Vertical)

Gross weight: 4 kg (3x75cl)

Box A/L/P (mm) = 36x41x15

Palet Standard (1.0mx1.2m) = 14 boxes x 5 fiadas = 70 boxes

Euro palet (0.80mx1,2m) = 12 boxes x 5 fiadas = 60 boxes

