

# BERBERETA

## BRUT NATURE | IG LISBOA | RESERVA 2017

REGION: Porto Nogueira – Óbidos – Lisboa

PRODUCER: Casa Romana Vini



**Wine:** Brut Nature Reserve sparkling wine, made by the classical method, from our finest grapes 60% *Arinto* and 40% Chardonnay.

**Soils:** Limestone-clay

**Vineyards:** Our vines were cultivated following sustainable practices and the production is certified by the Sustainable Production Standards ("*Normas de Produção Integrada*"). Regarding the soil, special attention is given to the fight against erosion and to the increase of organic matter content, preferring the non-mobilization of the soil and the application of natural origin manure. Currently, our vineyards are conducted in Biological Production mode.

**Grapes:** The grape *Arinto*, harvest from "*Vinha Miranda*" vineyards, with 1,40 ha, were planted in 2012 and have a East-West (E-W) solar exposure. Regarding the grape Chardonnay, it was harvested from "*Vinha das Berberetas*" vineyards, planted in 2012, with 0,45 ha, counting on a North-South (N-S) solar exposure.

**Winemaking:** Rigorous selection of bunches and berries made over 100% of our grapes. Smooth pressing with whole bunches, fermentation of part of the batch in French oak barrels *Séguin Moreau*, with subsequent assembly with the remaining batch, in small capacity stainless steel vats at 15°C.

**Finishing & Staging:** Bottling in February 2018, fermentation and aging in bottle for 30 months, *dégorgement* in November 2020. Labelling and finishing also performed in our winery.

**Dégorgement:** November 2020

**Tasting notes:** Citrus color sparkling with golden hints, fine bubble and intense and persistent cord, with aromas of yellow plum, spicy notes with some nuances of bread making and present minerality. In the mouth it reveals an intense and vibrant acidity with crunchy notes, pulsating liveliness and notorious greasiness, which gives it an intense and fresh finish, with great firmness and remarkable persistence.

Total acidity: 9,2 gr/L PH: 3,02 Total sugar: 3,3 gr/L  
Alcohol: 12%

To serve: 6°C - 10°C



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