



BERBERETA

VINHO ESPUMANTE
BRUT NATURE - 2016

Wine: It is a Brut Nature Reserve sparkling wine, made by the classical method, from Arinto & Chardonnay grapes, with denomination IG Lisboa (means Geographical Protected Indication)

Vineyards: Arinto grapes harvested in the “Miranda” vineyard with an area of 1.025 hectares and Chardonnay grapes harvested in the “das Berberetas” vineyard with an area of 0.45 hectares, located in **Quinta do Porto Nogueira**, a *terroir* in the Lisbon region. There are two hillside vineyards, most accentuated in the case of the “Miranda” vineyard. Both are cultivated using sustainable practices and production is certified by the “Integrated Production Standards”. We follow the non-mobilization of the soil and the application of manure.

Vineyards Solar Orientation: the “Miranda” vineyard, Arinto grape, with E-W (East-West) orientation on a steep slope, and the “Berberetas” vineyard with NE-N-S (North-South) orientation on a gentle slope.

Soils type: clay-limestone

Grapes: 60% Arinto e 40% Chardonnay

Year of Planting: 2012

Harvest: Harvest for 20 kg boxes, carried out manually by our workers, at the optimum point of grape ripening.

Winemaking: Rigorous selection and choice of bunches performed on 100% of the grapes. Smooth pressing with whole bunches, fermentation of part of the batch in French oak barrels, with subsequent assembly with the remaining batch, in small capacity stainless steel vats at 15°C.

Finishing and Stage: Bottling 3,500 bottles in February 2017, fermentation and aging in bottle for 2 years and *degorgement* in February 2019. Labelling and finishing also performed in our winery.

Analysis: alcohol strenght 12.4 %vol.; total acidity 7.8 g/dm³ ; PH de 3,06 e residual sugar of 2,9 g/dm³

