

# QUINTA DONA LEONOR ESPUMANTE RESERVA BRUTO 2013



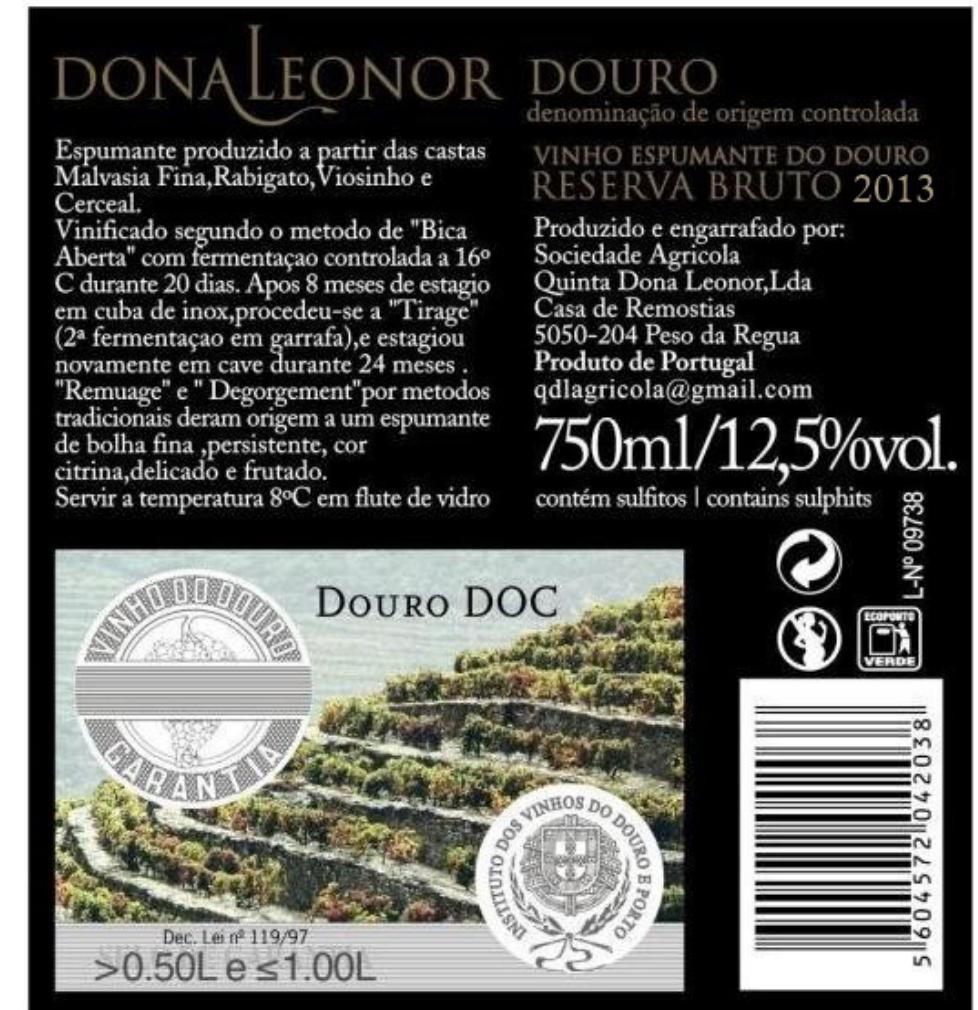
DENOMINATION : DOC Douro

VARIETIES: Malvasia Fina,  
Rabigato, Cerceal and  
Viosinho

TOTAL ACIDITY: 7,0 g/l

pH: 3,10

ALCOHOL: 12,5 %



Harvest, vinification and bottling in the estate.

Method: classic / fermentation in bottle

Aged in cellar for 48 months

Bottling: september 2014

Total production: 2000 bottles

First trade: january 2019

## Harvest

The year occurred normally, with precocious maturation of the grapes and harvest in late august. The excellent quality of the grapes allowed to get their best in order to achieve a perfect wine.

## Vinification

This sparkling wine is produced from the varieties Malvasia Fina, Rabigato, Cerceal and Viosinho, from the estate, located between Régua and Santa Marta de Penaguião. The grapes were harvested, rigorously selected and carried to the winery in 25 kg boxes.

The traditional "bica aberta" method was used for the vinification, with controlled fermentation temperature (16° C), for 15 to 20 days.

After 12 months of ageing in stainless steel vats, "tirage" was made (second fermentation in the bottle) to the cellar, where it continued ageing for 48 months at controlled temperature.

"Dégorgement" by traditional method, in the estate.

## Tasting notes

This sparkling wine clearly shows a persistent and fine bubble. Fresh fruit and vegetable aromas, pleasant in the nose, combined with a perfect alliance in its body, delicate acidity and soft texture, are well enough reasons to make this wine from a bottler winemaker truly remarkable.