



 **BBQ Wine Sparkling White - Brut**
Producer: BBQ Wine Unipessoal, Lda.
Winemaker: Osvaldo Amado

 **GRAPE VARIETIES:** Bical, Arinto, Loureiro, Azal
COLOR: Pale lemon

 **BOUQUET:** Citrus fruit with toasty flavors.
TASTE: Extremely clean and ultra-refreshing with a persistent effervescence.

 **WINEMAKING PROCESS:** Total de-stemming, soft pressing, alcoholic fermentation to 18 degrees Centigrade, followed by a second fermentation in the bottle.

AGING: A minimum of 9 months on the lees and one month after the dégorgement.

LONGEVITY: 18 to 24 months.

 **SERVING SUGGESTIONS:** All fish and shellfish, grilled poultry and pork, barbecued vegetables, light pasta dishes, desserts.

 **ANALYTIC PARAMETERS:**
Alcoholic level: 12.5%
pH: 3.30
Total acidity: 6,0 g/l
Total sugars: 5,0 g/l

 **Bottle size:** 750ml