



Quinta das Bageiras Bruto Natural 2020

There's special care involved in picking the grapes with the right balance between acidity and alcohol. The base wine goes through a sparkling process, usually in March of the following year and, in the case of Reserva, it is aged for 12 months in the cellar before the dégorgement. It is a sparkling wine produced through traditional methods, fermented in the bottle, and the remuage is done by hand in wooden pupitres. Since it is a bruto natural, it has no added sugar in the liqueur d'expédition.

Producer	Quinta das Bageiras
Region	Espumante
Volume	75.0 cl.
Grape Variety	Maria Gomes, Bical and Cerceal
Drinking window	2025-2027
Alc.	12.5%
Vinificatie	Méthode traditionnelle
Rijping	In stainless steel tanks

13.83 €