



Soalheiro Espumante Rosé

Soalheiro Espumante Bruto Rosé has a pink salmon colour with fine and persistent bubbles. On the nose it is elegant and delicate with notes of fruit. The flavour is complex and persistent, with a freshness and minerality that refresh the palate.

Producer	Soalheiro
Region	Espumante
Volume	75.0 cl.
Grape Variety	Alvarinho, Touriga Nacional, Pinot Noir
Drinking window	2024-2027
Alc.	12.5%
Vinificatie	The production of Espumante Bruto Rosé requires careful selection of grapes, looking for the right amounts of sugar and acidity. The three varieties are pressed and then fermented separated, under controlled temperature. The base wine is a blend of the three. This wine is then bottled, undergoing a second fermentation in the bottle. It ages for several months in the cellar at a low and constant temperature. During this time, the sparkling develops aromas and flavour that reflect the elegance of Alvarinho and the structure of Touriga Nacional and Pinot Noir. After the secondary fermentation, the bottles are disgorged, eliminating the lees and replacing the temporary metal stopper with a special sparkling wine cork.



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Rijping

Hij rijpt enkele maanden in de kelder bij een lage en constante temperatuur. Gedurende deze tijd ontwikkelt de mousserende wijn aroma's en smaken die de elegantie van Alvarinho en de structuur van Touriga Nacional en Pinot Noir weerspiegelen.

19.99 €