

Nana

85% ARINTO, 15% FERNÃO PIRES

SLIGHT FERMENTATION FOLLOWED BY ALCOHOLIC FERMENTATION UNDER CONTROLLED TEMPERATURES. TRADITIONAL METHOD "CHAMPENOISE" WITH BOTTLE FERMENTATION. THEN LAID DOWN IN THE CELLAR FOR 28 MONTHS.

THIS DRY YET FRUITY SPARKLING WINE, MADE FROM TRADITIONAL PORTUGUESE GRAPE VARIETIES IS ELEGANT, FRESH AND CRISP WITH VERY FINE PEARLY BUBBLES. IT DISPLAYS COMPLEX AROMAS WITH HINTS OF HONEYSUCKLE AND FRESH BISCUIT. THE PALATE IS INTENSE OF CITRIC FLAVOURS, RICH AND WELL BALANCED WITH A PLEASANT FINISH.

ALC. 12 % vol

TOTAL ACIDITY: 7,15g/l

pH: 3,2

RESIDUAL SUGAR: 4,5 g/l

LOT: 309

AWARDS:

GOLD MEDAL - BRUT EXPERIENCE 2020

16,5 - VINHOS G. ESCOLHAS MAGAZINE

89 POINTS WINE ENTHUSIAST



NANA BLANC DE BLANC BRUT NATURE CUVÉE 2019