

Nana



50% TOURIGA NACIONAL, 50% ARAGONÈS

SLIGHT FERMENTATION FOLLOWED BY ALCOHOLIC FERMENTATION UNDER CONTROLLED TEMPERATURES. METHODE CLASSIQUE "CHAMPENOISE" WITH BOTTLE FERMENTATION. THEN LAID DOWN IN THE CELLAR FOR 14 MONTHS.

BRIGHT PINK COLOUR, VERY APPELAING RED BERRY AND CURRANT AROMAS. REFRESHING MOUTHFEEL PUNCTUATED BY A NICELY BALANCED TINGLY ACIDITY. PLEASANT, FRUITY AFTERTASTE.

ALC. 12 % vol

TOTAL ACIDITY: 6,65 g/l

pH: 3,12

RESIDUAL SUGAR: <0,6 g/l

LOT: 310

AWARDS:

88 POINTS WINE ENTHUSIAST 2020