



SOITOWINES

SOITO WHITE SPARKLING BLANC DE NOIR

EMBLEMATIC GRAPES VARIETIES

TERROIR

The vineyards are planted in the sub region of Terras de Azurara, a place with Mediterranean climate and granitic soils. The vineyard was generous and provided a density of 3500 to 4000 feet per hectare, giving 5 tons of grapes per hectare.

HARVEST AND WINEMAKING

Pruning: double cord, simple cordon and guyot

Vinification and Winemaking: Classic vinification, with the first fermentation in stainless steel controlled up to 16°C f. It was bottled in August 2018, with the degorgement in December 2020.

TASTING NOTES

Appearance: Clear

Color: Shows a soft and captivating straw yellow color with green and sparkling reflections.

Aroma: It presents an exquisite and persistent fine bubble, reveals fineness and aromatic delicacy, with the presence of soft floral notes and white-fleshed fruit, in a unique and well-enhanced cut.

Flavor: It expresses a unique profile, with a crunchy and well-integrated mineral acidity. Presents a delicate, fresh and lively mousse, with a very refined style, with a very persistent finish.

WINE PAIRING

It should be served at a temperature between 6°C to 8°C, ideal for special moments of celebration and to accompany soft Mediterranean dishes based on fish and white meat.

ANALYTICAL PARAMETERS

Alcohol content: 11,5% Vol.

Dry Extract: 8,8g/L

Total Acidity: 7,7g/L

Residual sugar level: 5,0g/L

Volatile Acidity: 0,34g/L

pH: 3,13

QUANTITY

Garrafas

1267

WINEMAKER

Carlos Silva

