



# FITA AZUL CELEBRATION

## SPARKLING WINE RESERVE MEDIUM-DRY

### Characteristics

#### ORIGIN

**Region:** Various Portuguese wine-producing regions.

**Vine Training Method:** Traditional vines.

**Grape Varieties:** Gouveio, Malvasia-Fina, Côdega and Arinto.

#### METHOD

The grapes are totally separated, and only the free-run must is made use of. It then has a 24-hour static cold decantation period, after which the must is separated from the lees. Fermentation begins at a controlled temperature, at 16 °C. After the end of fermentation, the wine is matured over fine lees for two months.

The sparkling wine is prepared using the Classic Methods, with a second fermentation in the bottle. After the base wine is prepared, neat liquor is added, then the wine is bottled. The second fermentation takes place in the cellar at 12 °C. It is then matured for as long as necessary to achieve the required quality. Riddling and *dégorgement* take place before the wine is sold, with the process ending with sugared liquor being added.

#### AGING

Approximately 15 months.

#### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

**Alcohol Content:** 12% vol.

**Total Acidity:** 4.0 g Tart. Ac./l.

**Appearance:** Clear, with fine bubbles and a yellow straw color.

**Aroma:** The aroma contains notes due to the wine maturing in the cellar: pastry and dried fruit.

**Taste:** It has a delicate acidity and a velvety taste, combined in a fresh sweetness.

#### SERVING

**Recommended serving temperature:** 6 to 8 °C.

**Serving Suggestions:** Excellent as an aperitif, and with light meals and roasts or even desserts.

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Fita Azul Celebration Medium-Dry 750 ml - NM/EM*	3	4.9	325 x 238 x 100 mm
Fita Azul Celebration Medium-Dry 750 ml - EM*	12	19.2	373 x 284 x 332 mm