



FITA AZUL INTENSE SPARKLING WINE RED BRUT

Characteristics

ORIGIN

Region: Various Portuguese wine-producing regions.

Vine Training Method: Traditional vines.

Grape Varieties: Tinta-Roriz.

METHOD

Complete destemming. Short pre-fermentation maceration followed by pomace fermentation for 4-6 days at a controlled temperature of between 22-24 °C with frequent pumping over. After alcoholic fermentation, the wine is separated from the solids with which it fermented and malolactic fermentation is induced.

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 12 months.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 12.5% vol.

Total Acidity: 5.2 g Tart. Ac./l.

Appearance: Ruby.

Aroma: Its aroma is redolent of red fruit such as blackberries.

Taste: It is distinguished by its structure and intensity, with firm but balanced tannins and a final fruity aftertaste.

SERVING

Recommended serving temperature: 8 to 10 °C.

Serving Suggestions: Spicy and intensely-flavored dishes.

PRODUCT

UNIT/BOX

WEIGHT PER CASE (kg)

VOLUME (WxLxH)

Fita Azul Intense 750 ml

3

4.6

325 x 238 x 100 mm