

Aliança Danúbio Meio Seco

Sparkling



ALIANÇA DANÚBIO MEIO SECO

DENOMINATION: Sparkling wine

GRAPE VARIETIES: Maria Gomes, Bical and Arinto

AGEING: 9 months

WINEMAKER: Francisco Antunes

SOIL TYPE: Clay-limestone

FIRST HARVEST: Around 1940



HISTORY:

Sparkling wines are one of the core-business of *Aliança Vinhos de Portugal* that since the beginning manage to be the leading producer of sparkling wines in the *Bairrada* region. Danúbio brand was launched to fulfill the lack of easy drinking sparkling wines in the market.

PROFILE:

Danúbio is a young sparkling wine with a fruity aroma and in mouth very pleasant, elegant and versatile.

ANALISYS:

Alcohol (%vol.): 12,5

pH: 3,35

Residual Sugar(g/l): 35

Total Acidity(g/l AT): 5,6

Total SO₂ (mg/l): 80

Serving Temperature: 6-8°C

TASTING NOTES:

Fruity wine, with pleasant notes of white fruits (pear and apple). Fresh and persistent.

GASTRONOMY:

Starters and all kinds of meals.

