

Technical File

Label: QMF - Quinta da Mata Fidalga

Category: Sparkling Brut Red Wine

Crop: 2010

Quality Designation: DOC Bairrada

Varieties: Touriga Nacional (40%) and Baga (60%)



Vinification: The wine was vinified in Ganimede vats, with very moderate maceration of its solid parts, for seven days, which allowed to obtain an aromatic base wine with gentle tannins. The sparkling wine was obtained by the classic method, with re-fermentation in cellar at 14° and minimum stage over lees of 20 months. After *dégorgement à la volée*, the minimum maturation period before commercialization is of two months.

Tasting: It presents itself with a limpid aspect, ruby colour, thin bubble and persistent string of foam, the aroma is intense, dominated by notes of red fresh fruits. On the mouth it reveals the same aromatic sensations, it is very smooth and balanced, it has a round full feel and, it is also quite fresh and elegant. The gustatory persistence is good and the mousse is well integrated.

Analytical Characteristics:

TAVA at 20 °C: 12,8 % vol.

Volatile Acidity: 0,51 g ác. Acetic/L

Total Acidity: 5,1 g ác. Tartaric/L

pH: 3,42 ---

Residual Sugars: 9,4 g/L

Free Sulphure Dioxid: 14 mg/L

Total Sulphure Dioxid: 62 mg/L

Overpressure: 5,1 bar



