



QUINTADA
LAGOA VELHA
EST. 1969

BAGA BLANC DE NOIRS

SPARKLING
QUINTA DA LAGOA VELHA

VINIFICATION

Total destemming by gentle pressing to extract only the free-run juice, without crushing the skins.

Alcoholic fermentation took place in stainless steel tanks with temperature control at 14°C, allowing optimal extraction of the grape variety characteristic aromas. This was followed by the second fermentation in bottle using the traditional method and ageing on fine lees for a period of 48 months. *Degorgement* took place in July 2025.

TASTING NOTES

Citrus in colour with a subtle salmon hue. Aroma of orange blossom combined with biscuit and brioche notes, finishing fresh. On the palate, it reveals abundant fruit, creaminess, persistence, and a well-balanced acidity.

FOOD PAIRING

Pairs perfectly with seafood bread stew. Regionally, it is a classic match for Bairrada-style roast piglet and *Pastéis de Tentúgal*. Serve at a temperature between 6°C and 8°C.

AWARDS



DESCRIPTION

TYPE Sparkling Wine	CERTIFICATION DOP Bairrada
HARVEST 2020	AGEING 50 Months
GRAPE VARIETIES Baga 100%	BOTTLES 2090

ANALYTICAL PARAMETERS

ALCOHOL 12% vol.	RESIDUAL SUGAR 2,0 g/L
TOTAL ACIDITY 5,19 g/L	

PACKAGING

BOTTLE SIZE 75cl	CASE 3 Units
CASE DIMENSIONS (CM) WEIGHT (KG) 32 x 25 x 10 4,89	
CASE EAN 5600 2242 87741	BOTTLE EAN 5600 2242 87628