QUINTA DA LAGOA VELHA
EST. 1969

BAGA & TOURIGA NACIONAL

SPARKLING
QUINTA DA LAGOA VELHA



VINIFICATION

Total destemming followed by very gentle pressing, extracting only the free-run juice, without crushing the skins and with minimal colour extraction.
Alcoholic fermentation took place in stainless steel tanks with temperature control at 14°C, allowing for optimal extraction of the grape varieties' characteristic aromas, which were fermented separately. This was followed by the second fermentation in bottle using the traditional method and ageing on fine lees for a period of 36 months. *Degorgement* took place in June 2025.

TASTING NOTES

Pale yellow in colour, with an extremely fine *perlage*.
A very fresh aroma, with notes of raspberry and strawberry combined with a hint of orange blossom.
On the palate, it shows an elegant balance of fruit, freshness, and crisp, well-integrated acidity.

FOOD PAIRING

An excellent aperitif.
Pairs perfectly with sushi.
Serve at a temperature between 6°C and 8°C.

AWARDS

VINHOS DE PORTUGAL CHALLENGE
CONCURSO 2025
VINHOS DE PORTUGAL
SILVER

DESCRIPTION

TYPE
Sparkling Wine

CERTIFICATION
DOP Bairrada

HARVEST
2021

AGEING
36 Months

GRAPE VARIETIES
Baga 60%
Touriga Nacional 40%

BOTTLES
2600

ANALYTHICAL PARAMETERS

ALCOHOL
13% vol.

RESIDUAL SUGAR
6,4 g/L

TOTAL ACIDITY
6,67 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 87734

BOTTLE EAN
5600 2242 87635