



QUINTADA  
LAGOA VELHA  
EST. 1969

# CUVÉE 2017

SPARKLING  
QUINTA DA LAGOA VELHA

## VINIFICATION

Total destemming followed 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 for optimal extraction of the characteristic aromas of each grape variety, which were fermented separately.

This was followed by the second fermentation in bottle using the traditional method and ageing on fine lees for a minimum period of 84 months.

Degorgement took place in July 2025 for 1500 bottles from this lot.

## TASTING NOTES

Citrus in colour with golden highlights.  
Super-fine, elegant *perlage*.

Intense aroma with citrus and green apple notes, showing a very delicate fruit expression.

On the palate, it reveals a fine *mousse* and persistent acidity.

## FOOD PAIRING

Excellent for enjoying on special occasions, with more elaborate dishes, or simply on its own. Serve at a temperature between 6°C and 8°C.

## AWARDS



## DESCRIPTION

<b>TYPE</b> Sparkling Wine	<b>CERTIFICATION</b> DOP Bairrada
<b>HARVEST</b> 2017	<b>AGEING</b> 84 Months
<b>GRAPE VARIETIES</b> Chardonnay 60% Baga 40%	<b>BOTTLES</b> 4100

## ANALYTICAL PARAMETERS

<b>ALCOHOL</b> 12,5% vol.	<b>RESIDUAL SUGAR</b> 2,3 g/L
<b>TOTAL ACIDITY</b> 6,44 g/L	

## PACKAGING

<b>BOTTLE SIZE</b> 75cl	<b>CASE</b> 3 Units
<b>CASE DIMENSIONS (CM)   WEIGHT (KG)</b> 32 x 25 x 10   4,89	
<b>CASE EAN</b> 5600 2242 87758	<b>BOTTLE EAN</b> 5600 2242 87642