



QUINTADA
LAGOA VELHA
EST. 1969

LAGOA VELHA BRUT

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 optimal extraction of the grape variety's characteristic aromas. This was followed by secondary fermentation in the bottle using the traditional method, with ageing on fine lees for a period of 12 months. *Degorgement* is being made at sales rhythm.

TASTING NOTES

Brilliant, citrus-coloured, with fine and persistent *perlage*. Intense aroma of white-fleshed fruit with subtle citrus notes. On the palate, it's fresh, creamy, and persistent.

FOOD PAIRING

An excellent choice as an aperitif. Highly versatile, pairing beautifully with meat, fish or seafood dishes. Perfect serve is at a temperature between 6°C and 8°C.

AWARDS



DESCRIPTION

TYPE Sparkling Wine	CERTIFICATION DOP Bairrada
HARVEST 2023	AGEING 12 Months
GRAPE VARIETIES Arinto Baga Bical Chardonnay	BOTTLES 12000

ANALYTICAL PARAMETERS

ALCOHOL 12% vol.	RESIDUAL SUGAR 4,9 g/L
TOTAL ACIDITY 5,6 g/L	

PACKAGING

BOTTLE SIZE 75cl	CASE 6 Units
CASE DIMENSIONS (CM) WEIGHT (KG) 33 x 24 x 17 9,67	
CASE EAN 5600 2242 87185	BOTTLE EAN 5600 2242 87772