

# MARIAFONSO



RASCUNHO DESIGN

## TECHNICAL SPECIFICATIONS

TYPE OF WINE	White Carbonated Sparkling Wine
DOMINANT CASTES	Arinto, Fernão Pires and Moscatel-Graúdo
YEAR OF HARVEST	2019
CLIMATE	Temperate Mediterranean under the Atlantic influence.
HARVEST	September.
WINEMAKING	Controlled fermentation with must previous filtration.
FERMENTATION	With controlled fermentation at 16°C. It is added carbon dioxide during the bottling process.

## SUMMARY ANALYSIS

CAPACITY	0,75L
ALCOHOL STRENGTH	11,5% vol.
REDUCING SUGARS	16 gr./L
TOTAL ACIDITY	5,10 gr./L

## APRECORGANOLEPTIC EVALUATION

It has a citrus color, with fine aroma, elegant and slightly fruity. It is sweet on the mouth with a well-balanced freshness.

**CONSUMPTION:** It is recommended to accompany seafood or fish dishes. It should be served at a temperature of 6-8°C. Must be stored in a cool dry place, away from direct light.

**OENOLOGY TEAM:** Alexandra Mendes

## STORAGE

QUANTITY PRODUCED	15228 Garrafas
PACKAGING	Espumosos Natura 750ml
BOX TYPE	6 Bottles
BOX MEASURE	265x178x311mm
PALLET	95 boxes
BOTTLER	Adega Cooperativa de Dois Portos, C.R.L.

Avenida 25 de Abril  
2565-206 Dois Portos | Torres Vedras  
Tel.: 261 712 150 | Fax: 261 712 156  
[www.facebook.com/acdoisportos](http://www.facebook.com/acdoisportos)  
[geral@acdoisportos.com](mailto:geral@acdoisportos.com) | [www.acdoisportos.com](http://www.acdoisportos.com)

