



Quinta das Bageiras Bruto Natural 2020

There's special care involved in picking the grapes with the right balance between acidity and alcohol. The base wine goes through a sparkling process, usually in March of the following year and, in the case of Reserva, it is aged for 12 months in the cellar before the dégorgement. It is a sparkling wine produced through traditional methods, fermented in the bottle, and the remuage is done by hand in wooden pupitres. Since it is a bruto natural, it has no added sugar in the liqueur d'expédition.

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| Producer | Quinta das Bageiras |
| Region | Espumante |
| Volume | 75.0 cl. |
| Grape Variety | Maria Gomes, Bical and Cerceal |
| Drinking window | 2025-2027 |
| Alc. | 12.5% |
| Vinificatie | Méthode traditionnelle |
| Rijping | In stainless steel tanks |

13.83 €