



São João Bruto

The Bairrada region, where the São João caves are located, enjoys a cool climate ideal for producing excellent Espumantes. Bairrada and Dão enjoy a temperate climate that allows them to produce wines with excellent ageing potential, but these wines are also delicious in their youth. Thanks to the generosity of Dirk Niepoort, who guided us during our first years in Portugal, we were able to taste very old bottles from the São João Cellars. An impressive bottle of Porta dos Cavaleiros 1963 left us with an unforgettable memory. In 2015, when we had the opportunity to enrich our collection with these wines, we did not hesitate a minute. The nose is fruity and floral with notes of citrus fruit, pineapple and rose. The palate is fresh, balanced and intense with fine sparkles and a long, dry finish.

Producer	Caves São João
Region	Espumante
Volume	75.0 cl.
Grape Variety	Bical, Maria Gomes, Arinto
Drinking window	2025-2027
Alc.	12.5%
Vinificatie	After a very delicate pressing of the grapes, the must ferments for 15 days in temperature-controlled stainless steel tanks. Fermentation takes place in the cellar for 15 days at 16°C.
Rijping	Aged in the bottle on the lees for 12 months.

13.29 €