



L. de Costa Sparkling 2018 - Brut Nature

Type: White Wine

Appellation: No D.O.

Varieties: 100% Espadeiro

Alcohol: 12,00% Vol.

Bottle: Champagne bottle 75cl.

VINEYARD/TERROIR

Average age: 30 years

Location: Cambados (Salnes).

Altitude: 0-50 meters

Yield of production: 8.000 kgs/ha.

WINE MAKING

Harvest: Manual Harvest in 15 kgs cases.

Fermentation: Stainless steel tanks. Traditional Champenoise method.

Malolactic: No Malolactic.

Aging: 4 years under the lees in the bottle. ("Rima time")

TASTING NOTES:

Light rose color with integrated and constant bubbles. Notes of white flowers and withered flowers appear on the nose, Some red fruit like red currant and also citrus like grapefruit. Some creamy yeast gives length to the wine. In the palate is very fine and elegant, fruity and nice nerve/tension. Perfect fresh & atlantic sparkling wine with very good acidity, balanced and complex.

FOOD PAIRING: Seafood, grill fish, rice and pasta.

INTERNATIONAL PRESS:

Rober Parker: 90 (2018)

Consumption Temperature: 8°C

