



ALXAM

2018

750ML

Classification	DOC		
Type	Sparkling wine		
Grape Variety	60% Esgana Cão and 40% Encruzado		
Soil Type	Sandy soils, loam soils, clay soils, limestone and slate soils. Overall, high iron content and granite in the deeper rock layers		
Annual Production	3.000 bottles		
Tasting	Aromas of yellow fruits, lemon, peach and a hint of cardamom. This sparkling wine is straight with a fine yeasty note. On the palate clear and firm with a pleasant acidity, mineral spice and a very fine perlage.		
Vinification	This wine is produced by the traditional method of bottle fermentation. It was matured for 12 months on the yeast.		
Ageing Potential	3 years		
Alcohol	12.5%		
Total Acidity	6.8 g/l	Volatile Acidity	0.59 g/l
Residual Sugar	5.9 g/l	PH	3.2

