



CAPELA ST^a MARGARIDA VINHO BIOLÓGICO

2017

750ML



Classification	Vinho Regional Alentejano		
Type	Sparkling wine		
Grape Variety	40% Aragonez, 40% Trincadeira and 20% Alicante Bouschet		
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	7.000 bottles		
Tasting	Garnet red color with purple reflexes. On the nose surprise the wine with freshness of mint and eucalyptus. On the palate seasoning combined with wild berries and a soft, elegant finish.		
Vinification	The grapes were cooled down over night and then slowly fermented within 15 days in traditional lagars. An extremely careful procedure for the grapes, due to the lack of mechanical influences.		
Ageing Potential	4 years		
Alcohol	14%		
Total Acidity	5.8 g/l	Volatile Acidity	0.62 g/l
Residual Sugar	2.1 g/l	PH	3.68