



Vida Nova Espumante Bruto Rosé

Vintage Note:

2009 has been an eventful year in both the vineyard and winery resulting in high quality wine from well balanced yields. Winter pruning was complete by the end of February and budburst on the earliest varieties (Verdelho and Alicante Bouschet) followed soon after. The growing season was steady and mild resulting in well formed canopies by the time of flowering and fruit set mid way through the season. By veraison everything had evened out and we began ripening the fruit. This was steady right through until we handpicked the Verdelho in week two of August. Week three of August saw a big heat spike and rapid onset of ripening. Consequently we had to pick faster in order to prevent very high sugar readings which would result in elevated alcohol levels. A combination of this quick reaction and the fact that the high temperatures were moderated by our proximity to the coast meant that we were not as adversely affected as many other regions. Fruit quality was high, both sugar and tannin ripeness was achieved and the incidence of disease was low. Yields were slightly up on all vineyards compared to 2008 but not enough to give us cause to worry about loss of quality due to over-yielding. As usual the winery and equipment performed flawlessly. The fruit was treated well right up until the end of October when all the wines were put to bed for the winter months.

Technical Specifications:

Country of Origin: Portugal

Region: Lagoa, Algarve.

Harvest: 2009

Wine Style: Rosé Sparkling wine made in the Método Clássico manner.

Varietal Constituents: 100% Syrah.

Bottling and Maturation: 3 months in vats prior to bottle fermentation and maturation for 15 months. Disgorged and corked in May 2011.

Vineyard Area: 4Ha.

Soil Type: Free draining sandy loam. Some red clays.

Organoleptic characteristics:

Appearance: Sparkling Vermillion Pink with a provocative bead.

Aroma: Delicate aromas of cherry blossom elegantly lifted by blackcurrant and red summer fruit flavors. Sophisticated biscuit notes bear testimony to using the time-honored traditional method.

Palate: Very attractive light, soft raspberry and rhubarb fruit overlaid with crushed morello cherries combine a light mousse texture and piquant spice. Delicately sparkly with bright acidity leading to a crisp, confident finish.

Wine Analyses:

Alcohol: 12.5 %v/v

Residual sugar: 4.3g/l

Volatile Acidity: 0.48g/l

Total Acidity: 6.62g/l

pH: 3.26

Total So2: 109mg/l

Temperature: For serving: 8°C

Accompaniment: Mini strawberry cream tarts, smoked salmon with cream cheese topped with caviar, pork loin chops with cherry compote – or just fabulous on it's own! Serve well chilled!

Bottles produced: 8,000 bottles.

Retail Price: €12.50 per bottle.

Winemaking Notes: This is a single vintage sparkling wine picked in 2009. The base wine was made from 100% Syrah grapes picked early and gently whole bunch pressed before being fermented at low temperature. The wine was bottled using the Método Clássico allowing secondary fermentation to occur in bottle. This was followed by 15 months of maturation before disgorging and release.