



ADEGA DO CANTOR

QUINTA DO MIRADOURO · GUIA · ALGARVE



Vida Nova Espumante Bruto Rosé

Vintage Note:

The 2008 season began earlier than usual with winter pruning at the beginning of December 2007. The vines held good canopies until early November followed by leaf fall and dormancy. Bud burst was earlier than usual and was strong and very even. One of the best we have had. Cool temperatures, north winds and some heavy rainfall from mid March to the end of May meant that canopy establishment was less immediate; slower and steadier than previous years before things began to heat up. Yields looked to be lower than previous years across all the varieties and the vines had a general look of balance by the time we reached flowering. Fruit set and bunch formation was again even and well balanced. As in 2007 the weather conditions post flowering were steady and devoid of any extreme heat spikes which meant that the canopies were manageable and bunch maturation up to veraison was even and controlled. Temperatures in July and August during the final phase of ripening were again similar to 2007 and were cooler than average. This resulted in a longer ripening period which allowed the tannins more time to mature and kept the natural acid levels in the grape higher. Fruit loads were lower by up to 25% but the quality of the fruit was some of the best we have ever had. Picking for the white wines and for a new sparkling rosé began on the 12th of August. Sugar levels were good and the condition of the fruit was pretty much perfect for quality wine making. Good natural acid levels and soft ripe tannins in the red varieties completed the picture. Fermentations were long and cool and went without a hitch. There was no sign of any stress during the fermentations that might have contributed to loss of quality. As winemakers we had very little work except to wait for the natural quality and balance in the fruit to show itself in the wines. We were not disappointed as all of the wines showed a degree of poise and elegance rarely seen in warm climate wines as well as being approachable and soft from the early phases of maturation. We think that 2008 is one of the vintages of the decade for wines from the South of Portugal.

Technical Specifications:

Country of Origin: Portugal

Region: Lagoa, Algarve.

Harvest: 2008

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 April 2010.

Vineyard Area: 4Ha.

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

Organoleptic characteristics:

Appearance: Bright with a light pink centre moving out to a light onion skin hued rim.

Nose: Lifted ripe berry fruit aromatics suggesting raspberry and strawberry with underlying biscuity notes due to bottle fermentation.

Palate: Lively elegant mousse with a palate full of vibrant summer fruit flavours suggestive of raspberry and blackcurrant. At the dryer end of Bruto with crisp balancing acidity; finishing clean and fresh.

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: Delicious well chilled on its own or with Spicy grilled chicken, grilled fish or Asian food.

Bottles produced: 11,200 bottles.

Retail Price: €12.50 per bottle.

Winemaking Notes: This is the first sparkling wine produced by the Adega do Cantor. It is a single vintage wine picked in 2008 and was conceived to celebrate the 50th year of Sir Cliff Richard's career as a singer and musician. 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.

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