
TECHNICAL SHEET



Tiago Cabaço Sparkling Wine 2013

This is the first harvest of a sparkling wine with signature of Tiago Cabaço. Appealing, fresh and light that lets reveal the fruit with all its freshness.

Tasting notes

Visually presents bright golden color, fine and persistent bubble. The nose is expressive, reveals good complexity, notes of nuts, almond and some white fruit. In the mouth it shows vivacity with finesse and delicacy. Good structure and acidity that gives it a fresh and long finish.

Wine-making

The summer was hot, but Estremoz maintained the great thermal amplitudes that are so characteristic and fundamental, so that in the vine we can obtain slow maturations in order to obtain grapes with an exemplary balance between alcohol and acidity. The proximity of the cellar to the vineyards, the soft presses, the low fermentation temperatures, as well as the 2nd bottle fermentation, followed by 9 months of work on the lees until the degassing, were also factors that contributed to the result of this first edition Tiago Crude Sparkling Gourd, produced by the classic method.

Technical information

Wine . Tiago Cabaço Encruzado

Producer . Tiago Cabaço

Region . Alentejo - Estremoz

Year . 2013

Oenologist . Susana Esteban

Grapes . Arinto, Antão Vaz e Sauvignon Blanc

Harvest Period . August 21, 2013

Age of vines . 18 years

Fermentation . Stainless steel vat with temperature control

Ageing . 9 months in bottle

Bottled . May 2014

Alcohol . 12 % vol

Total acidity . 6,8 g/L

pH . 3,14

