

# TECHNICAL SHEET

Tiago Cabaço

W I N E R Y

## Tiago Cabaço Reserve Sparkling Wine brut 2016

This is the second harvest of a sparkling wine with Tiago Cabaço's signature. Appealing, fresh and light revealing the fruit with all its freshness.

### Tasting notes

Visually presents bright golden color, fine and persistent bubble. In 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. It allows the vineyard to obtain slow maturations in order to get 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 second bottle fermentation, followed by 9 months of work on the lees until the degassing, were also factors that contributed to the result of this second edition Tiago Cabaço Reserve Sparkling Wine brut, produced by the classic method.

### Technical information

**Wine** . Tiago Cabaço Sparkling Wine

**Producer** . Tiago Cabaço

**Region** . Alentejo – Estremoz

**Year** . 2016

**Oenologist** . Tiago Cabaço and Susana Esteban

**Grapes Varieties** . Arinto, Antão Vaz e Sauvignon Blanc

**Age of vines** . 21 years

**Harvest Period** . August 2016

**Fermentation** . Stainless steel vat with temperature control

**Ageing** . 3 years and 5 months

**Bottled** . July 2017

**Degorgement** . January 2021

**Alcohol** . 11 % vol.

**Total acidity** . 6,7 g/L

**pH** . 3,15

