

PIRES & TURNER

PIRES & TURNER ESPUMANTE 2019 VINHO VERDE BRANCO DOC



WINE TASTING NOTES	Clear in appearance, with fine bubbles and a persistent trail, it reveals notes of dried fruit and a light biscuit aroma on the nose. Structured and balanced on the palate. Long and persistent finish.
PRODUCER	Pires & Turner LDA.
REGION AND PORTUGUESE DESIGNATION	Vinhos Verdes, Controlled Denomination of Origin
TYPE	High-quality Sparkling Vinho Verde
VINES	Unilateral horizontal cordon 8.2 x 3.12 ft. Sloped South/West.
SOIL CONTENT	Granite
COLOR	White
CLIMATE	Mediterranean/Temperate (sub-region of Baião close to the Douro river considered similar to Continental climate with cold winters and hot summers).
HARVEST	Manual with 55 lb boxes.
WINE PRODUCTION	Careful selection of the finest grapes. Whole grape pressing. Cold settling. Controlled temperature fermentation (18°C). Aging on fine lees with stirring for two months. Classic method.
YEAR AND BATCH	2019 01/19
PRODUCTION VOLUME	1,000 bottles 0,75l.
TEMPERATURE FOR CONSUMPTION	6- 8°C (42.8 °F- 46.4°F)
WINEMAKER	Jorge Sousa Pinto

ALCOHOL CONTENT	12%
pH	3.08
VOLATILE ACIDITY	0.27 g/dm ³ (a.a.)
TOTAL ACIDITY	7.12 g/dm ³ (a.t.)