

Brand		Bustelo
Type		Vinho Verde doc
Country.Region		Portugal/Vinhos Verdes
Year		2023

Grape Varieties	Ramadas "Field Blend"
Soil Vineyards	Granitic

Winemaking

The branches are hand harvested in 20kg boxes. The grapes are destemmed and the resulting must is decanted. Fermentation takes place in stainless steel at controlled temperatures, followed by ageing for 4 months on fine lees. After clarification, the second fermentation takes place, with ageing in the bottle for 9 months until degorgement.

Alcohol	12,5% vol
Total Acidity	7,20g/L
ph	3,10

Wine Tasting Notes

Partridge eye color with fine bubbles and aromas of white flowers and unripe strawberries. In the mouth it has some volume, with the bubbles very present, increasing the sensation of freshness and a long finish.

Food Pairing

Perfect as a starter, Seafood, but also goes well with Leitão à Bairrada.



Wine Capacity	750ml
Nº of Bottles	2.000
Stopper	Cork
	Vegan Wine