

Brand		Falatório
Type		Bruto
Country.Region		Portugal / Lisboa
Year		2022

Grape Variety	Sercial
Soil Vineyards	Clay-Limestone

Winemaking

Hand harvest into 20 kg boxes. The grapes are destemmed and lightly crushed, then immediately pressed. The must is decanted and fermentation begins in stainless steel tanks under temperature control. After aging on fine lees for one year, it was bottled with the tirage liqueur and yeast, thus undergoing a second fermentation using the traditional method and aged for 14 months on the lees from this fermentation.

Disgorging took place in October 2025.

Alcohol	12% vol
Total Acidity	8,30g/L
ph	3,13

Wine Tasting Notes

Citrus colour, fine and persistent bubbles. Primary aromas of white-fleshed fruit, some green melon. The bubbles are confirmed on the palate, with noticeable acidity and a long finish.

Food Pairing

It pairs perfectly with anything related to seafood, especially shellfish. It can also accompany roast suckling pig, which is very spicy.



Wine Capacity	750ml
Nº of Bottles	930
Stopper	Cork
	Vegan Wine

