



PROVAM

TECHNICAL CARD
**CÔTO DE
 MAMOELAS**
 SPARKLING



concepto adamgpt

This sparkling wine is produced with the must without pressing from Alvarinho grapes. The fermentation in bottle with prolonged aging (24 months), always in controlled temperature and the harmonization of the caste with the traditional Champagne method (classic method) make the Coto de Mamoelas a "sweet tooth" sparkling with elegance, freshness, creaminess and persistence Unique. Ideal for all occasions, where you want to surprise!

WINEMAKING

The grapes previously selected and exclusively transported in 20kg boxes and pressed to obtain a must of great quality to originate the Alvarinho Sparkling wine. The must is clarified at 12° C for 48 hours and fermented at controlled temperature for 12-15 days. Then there's the aging process on fine less for 5 months. Later, the bottling takes places followed fermentation (classic method) and aging 24 months, after which there is the remouage and disgorging.

ORGANOLEPTIC CHARACTERISTICS:

Fine bubbles and persistent aroma, mineral with some toasty/biscuit and complexity due to aging in the bottle. Full-bodied, dry (brut), good acidity and fruit end where persists the wine variety.

CHEMICAL CHARACTERISTICS

Alcohol – 13%
 Total Acidity (g/l) – 7,3
 Sugars (g/l) – 4,6
 pH - 3,08

PRESENTATION

Presented in brownish green bottle (antique), Champagnotta Carmen Verdetrusc model, with tin capsule, label and back label, where you find all the information about the wine.



CARTON BOXES		EUROPALETE			
UNID.	DIM.	LAYERS	QUANTITY BY LAYERS	DIMENSIONS (mm)	WEIGHT (kg)
3	305 x 237 x 100	10	13	120 x 80 x 115	683

STORING

The bottles packed in carton cases should be stored without being opened, in a clean and airy place in normal conditions of temperature and humidity.

GASTRONOMY

It should be served between 6-8°C. Excellent as an aperitif and delicious served with seafood, grilled and roasted meat, particularly poultry, goat, lamb and piglet.

WINEMAKER: Abel Codesso

ELABORATE	APPROVED	DATE	EDITION
		05/09/2018	0

PRODUCED BY: PROVAM, Lda., Monção – Portugal / geral@provam.com

