



QUINTADASARCAS

# PÉT-NAT Tapada Nova



Year: 2021

Grape Variety: Azal (50%) and Arinto (50%)

Alcohol Content (%vol): 12%

Residual Sugar (g/dm<sup>3</sup>): < 1,5

Total Acidity (g/dm<sup>3</sup>): 6,5

Winemakers: : *Fernando Machado and Henrique Lopes*

*Wine produced with the "méthode ancestrale" with very low use of added sulfites. The fermentation stops in the bottle and the fine lees stay in contact with the wine with no filtration afterwards. The gasification is the result of the fermentation.*

*Visual: Hazy lemon with some bubbles.*

*Aroma: Young and clean fruity aromas with some secondary biscuit aromas from the bottle fermentation.*

*Taste: Dry with good acidity with light alcohol and body. The lemon fruit, lychee and some peach are some of the fresh fruit we can find in this wine. The finish is dry and not too long. Good to drink now. Not suitable to age.*

Bottle Cava Cl Oscuro 750 ml

Weight: 1,62 kg

EAN: 5603238124941

Case: 3 bottles

Weight: 5,7 kg

Measures: 320mm x 260 mm x 115mm

EAN: 35603238124942

*Ideal for moments of relaxation, it is a very versatile wine that combines with various types of dishes. It accompanies well all types of snacks, tapas and fish dishes. Another suggestion is roasted meats, that will combine perfectly with the natural freshness of the wine.*

*It should be served at a temperature between 8 and 10°C.*

*Best if consumed up to 2 years after the bottling date.*

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