

# CASTELO DO SULCO SPARKLING

## SPARKLING WINE

### HISTORY

The Lisbon wine region has a long and great wine tradition. Its diversity of microclimates allows the winemaker to create top quality wines, recognized national and internationally.

### WINEMAKER

Vera Moreira & António Ventura

### GRAPE VARIETIES

Arinto & Chardonnay

### ALCOHOL CONTENT

12,0%

### WINEMAKING

At the beginning of September, the grapes are manually and selectively harvested. Slight cold skin maceration in the pneumatic press before fermentation. It sits for 18 days at 16°C. After fermentation, it was submitted to batonnage for 30 days. The sparkling process is applied using the champenoise process.

### TASTING NOTES

Intense and luminous citrus colour. Fresh and light at first, then an explosion of mouthwatering flavours with spicy aromas, dried fruit and herbs notes in abundance. The mouth is creamy and well filled with fine acidity cut. Persistent string of fine bubbles. Tiny and smooth bubbles, gives exceptional characteristics to this sparkling. The finish is long, rich and extremely expressive.

  
**CASTELO DO SULCO**  
INDICAÇÃO GEOGRÁFICA LISBOA

from  
QUINTA  
DO  
GRADIL

Portugal é rico em histórias de batalhas, coragem, paixão. Entre castelos, os vinhos aqui produzidos complementam o legado do mundo.  
Portugal - a land of old, walled towns and magnificent castles where wines are a complement to the range of charms one can find here.

VINHO ESPUMANTE BRANCO BRUTO  
SPARKLING WHITE WINE BRUT  
BRANCO, WHITE



Quinta do Gradil

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