



# QUINTA DO GRADIL ESPUMANTE

## BRUT SPARKLING DOC ÓBIDOS

### HISTOTY

Quinta do Gradil has a long and rich history, which can be traced back in the 18th century. The finest terroir of Lisbon wine region and the experience of the past together with the most advanced technology are reflected in our wines.

### WINEMAKERS

Vera Moreira & António Ventura

### GRAPE VARIETIES

*Chardonnay & Arinto*

### ALCOHOL CONTENT

12,5%

### WINEMAKING

At the begin 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 champenoiese process.

### TASTING NOTES

Strong aromas complexity and great character, combined with freshness and delicate acidity. Tiny and smooth bubbles, gives exceptional characteristics to this sparkling.

### AWARDS

Vintage 2013 | Os Melhores do Ano 2013 (16,8 points) in Revista Paixão Pelo Vinho



**Quinta do Gradil**

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