

giz

HANDCRAFTED WINES

Cuvée de Noirs Brut Nature 2016

Product of Bairrada chalky terroir, this wine expresses in a unique way the characteristics of the soil from where it originates.

Deriving from Baga variety and centenary vineyards planted in poor and stony soils, where the raw material is scarce but extremely precious, it is produced in total commitment with nature. In the end, we get a wine with no masks, authentic, structured, elegant and complex, full-fledged of individuality and character.

Hand harvest, on September 5th, 2016, from centennial vines planted in chalky limestone predominant soils, where Baga variety predominates.



Alcohol 12 %

Total acidity 6,5 g/l

Volatile acidity 0,35 g/l

Residual sugar 0,6 g/l

Winemaking

The grapes were gently whole bunch pressed and the resulting must was fermented in stainless still tank. Tirage was done in February 2017. To the traditional second fermentation in bottle, the rest of 28 months on lees was added. Degorgement in May 2019. 840 bottles produced.

Wine profile

Complex, delicate and well defined aromas of floral and red fruit, resembling dried orange blossom, cherry core and raspberry. Notes of toast and brioche add aromatic complexity. In the mouth it shows to be an elegant wine, full of minerality and freshness, reflecting the limestone soils from where it originates. It is simultaneously a deep, structured and complex wine, with a long and lingering finish.

Wine pairing tip

Suckling pig from Bairrada

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Winegrower and Winemaker

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