



TECHNICAL FEATURES

Comenda Grande Sparkling 2014

Category – White Wine from the Portuguese Region of Alentejo

Soil - Mediterranean prairie soils

Climate – Iberian Mediterranean

Facing – Predominantly Southern facing in a (slightly steep terrain)

Grape Varietal – Arinto.

Technology – Classical Method

Wine tasting evaluation – This Sparkling wine produced in the cellars of *Comenda Grande* was obtained by the “Classical Method” from the grape varietal Arinto.

The colour is citrus with a delicate and continuous bubble. The flavour is fresh and well balanced.

Best served at 6-8 °C.

Wine Maker – Eng. Francisco Pimenta | **Producer** – Monte da Comenda Agroturismo, Lda.

Quantity - 3.000 bottles of 0,75 Lt



Wine Masters Challenge 2013
Espumante 2010 – Medalha de Prata



Concours Mondial de Bruxelles 2013
Espumante 2010 – Medalha de Prata



International Wine Challenge 2013
Espumante 2010 – Medalha de Prata



Alcoholic level – 11,5 % vol.

Total acidity – 8,9 g/dm³

Ph – 3,07

Residual Sugar 2,4 g/dm³