

Aliança Danúbio Meio Seco

Espumante



12,0
%vol

6-8 °C



Citric pale color. Fruity aroma with predominance of white fruits (pear and apple).



The palate is persistent, soft and the ending is slightly acidulated which gives a well balanced freshness to the wine.



Starters and ideally with deserts.



ALIANÇA DANÚBIO MEIO SECO

DENOMINATION: High quality sparkling wine
GRAPE VARIETIES: Maria Gomes, Bical and Arinto
AGEING: 9 months
WINEMAKER: Francisco Antunes
SOIL TYPE: Clay and limestone
FIRST HARVEST: Around 1940



HISTORY:

Sparkling wines are one of the core-business of Aliança Vinhos de Portugal, a historic leading producer of sparkling wines in the Bairrada region. The Danúbio brand was launched to meet the market demand for easy drinking sparkling wines.

PROFILE:

Danúbio is a young sparkling wine with a fruity aroma with a very pleasant, elegant and versatile mouth.

ANALYSES:

Alcohol (%vol.): 12,0

PH: 3,20

Residual Sugar (g/l): 35,0

Total Acidity (g/l AT): 5,6

Total SO2 (mg/l): 80

Serving temperature: 6-8 °C

TASTING NOTES:

Fruity wine, with pleasant notes of white fruits (pear and apple). Fresh and persistent.

GASTRONOMY:

Starters and ideally with deserts.

PRIZES: