



ALXAM

2019

750ML



Classification	DOC		
Type	Sparkling rose wine		
Grape Variety	60% Castelão and 40% Alfrocheiro		
Soil Type	Sandy soils, loam soils, clay soils, limestone and slate soils. Overall, high iron content and granite in the deeper rock layers		
Annual Production	4.000 bottles		
Tasting	This sparkling wine with a pink colour and fine bubbles, is fresh and creamy with exuberant notes of red fruits. In the mouth it is elegant and mineral, keeping the flavour present in the aroma.		
Vinification	This wine is produced by the traditional method of bottle fermentation. It was matured for 12 months on the yeast.		
Ageing Potential	3 years		
Alcohol	13%		
Total Acidity	6.2 g/l	Volatile Acidity	0.69 g/l
Residual Sugar	2.6 g/l	PH	3.58