

LANCERS®

Rosé Sparkling Wine

HISTORY

Lancers was launched in 1944, after Henry Behar visited Europe with the objective of finding a rosé wine that could be particularly appealing to the American palate. His search ended in Portugal, more precisely in the Palmela region, in the famous cellars of José Maria da Fonseca. There, he found the moderately sweet, sparkling rosé wine he had been looking for. The wine was christened "Lancers" in homage to one of Mr. Behar's favourite paintings: "Las Lanzas" by Velázquez. Produced from the best Portuguese grape varieties, the first shipment of Lancers arrived in the US in late 1944. The distributor was Vintages Wines. Lancers sparkling wine was launched in 1984. The method used to produce it is known as "Continuous Method", consisting of several tanks, interconnected and with temperature and pressure controlled, through which the base wine ferments a second time after addition of must and yeasts. This process takes about one month. Presently Lancers continues to be a case-study for success, having a world-wide presence and being one of the Portuguese wines most sold around the world.

In 2014, José Maria da Fonseca decides to launch on the market a Sparkling Brut Rosé. A fruity and balanced sparkling wine with fine and persistent bubbles and a delicate salmon color, produced by the method of closed tanks, also known as Method Charmat (2nd fermentation takes place in closed tanks, equipped with temperature control in order to effectively control the fermentation and stabilization processes of the final product).

WINEMAKERS TEAM

Under the guidance of Domingos Soares Franco - the first Portuguese winemaker to graduate from the recognized University of Davis in California - a team of hand-picked winemakers are responsible for undertaking a wide range of research, studies, experiments and innovation that make José Maria da Fonseca a pioneer in much of what is done in terms of winemaking in Portugal and in the world. This is a job that starts in the vineyard, covers the entire production process and ends in the bottled wine made available to the consumer.



Portugal

Lancers Sparkling is a wine made from Castelão and Syrah grapes using the Continuous Method.

VINTAGE INFORMATION

Classification: Rosé Sparkling Wine

Region: Portugal

Grape varieties: Castelão and Syrah

Tasting notes:

Colour: Salmon

Aroma: Strawberry, raspberry, blackcurrant and violet

Palate: elegant fruit, balanced acidity, medium / small bubble

Finish: Long

Vinification: Fermentation takes place without skins at 20°C.

Ageing: None

Analyses:

Alcohol – 11.6%

Total Acidity – 5.1 gr/l as tartaric acid

pH - 3.30

Residual Sugar – 11.6 gr/l

Serving suggestions: It should be served at a temperature of 10°C.

Storage: Bottles should be kept on their side at a temperature of 12°C and 60% humidity.

Shelf life: 3 to 4 years.

JOSÉ MARIA  DA FONSECA