

LANCERS®

Lancers Sparkling Brut rosé is made through the classic method, it has a delicate salmon color and is well balanced with a fine and persistent bubble. Enjoy it at any time with light meals or desserts.

Vintage Information

TYPE OF WINE: Brut Rosé Sparkling Wine

GRAPES: Baga, Touriga Nacional and Pinot Noir

VINIFICATION: “Bleeding” method and cold fermentation on stainless steel tanks. *Champenoise* method with a second fermentation on bottle

MATURATION/AGEING: At least 1 year in bottle before the “*degorgement*” process

AVAILABLE BOTTLES: 750 ml

STORAGE: Store bottles at a temperature of 13°C-14°C and 60%-70% humidity.

SERVING SUGGESTIONS: It should be served well chilled and goes very well with light meals or desserts.

ANALYSES: 12% Alcohol | 5.55 g/l Total Acidity | 3.29 pH | 10,5 g/l Residual Sugar

Tasting Notes

COLOR: Salmon

AROMA: Delicate with raspberry and strawberry

PALATE: Balanced acidity with a hint of sweet and persistent bubble

FINISH: Fresh



CLASSIFICATION:

Brut Rosé Sparkling Wine

REGION:

Portugal