

SIDONIO DE SOUSA

## SIDONIO DE SOUSA 'NATURE'

### BAIRRADA BRUT

BAIRRADA • PORTUGAL • EUROPE

#### TECHNICAL DETAILS

##### The Estate

During the phylloxera epidemic in France in the 19th century, many Champagne houses sent personnel to the Bairrada region of Portugal to produce sparkling wine, and when they returned to France in the early 20th century, they left behind the knowledge and equipment to make these wines.

##### Wine Making

Grapes are partially destemmed and crushed. The must is then cooled during 24 hours and then decanted before being transferred to temperature-controlled stainless steel vats for initial fermentation.

##### Food Suggestions

Pairs well with shellfish, appetizers and snacks, and aperitif.

#### TASTING NOTES

The wine is fresh, aromatic and elegant with flavors of pear, lemon and fresh herbs. Smooth, delicate bubbles flow across the palate, lifted by a refreshing acidity and lively concentration of flavor. The finish is sublime, layered and complex.

**Bical, Arinto & Maria Gomes grape blend.**

**This wine contains allergens, sulfites.**

SCAN >>

More About  
This Wine



#### ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 12
- Class: White

[WWW.NLCWINES.COM/SIDONIO-DE-SOUSA-1](http://WWW.NLCWINES.COM/SIDONIO-DE-SOUSA-1)

## VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

