

# Pinot Noir 2006

## DOURO SPARKLING WINE

VARIETIES	PINOT NOIR
SOILS	GRANITE
ALTITUDE	550 m
ENOLOGISTS	CELSO PEREIRA PEDRO GUEDES
AGEING	MIN. 60 MONTHS
DÉGORGEMENT	FEBRUARY 2014
SERVE WITH	SEAFOOD SUCH AS LOBSTER, SALMON AND SHRIMP
ALCOHOL	12 %
pH	3.11
VOLATILE ACIDITY	0.18 g/dm <sup>3</sup>
TOTAL ACIDITY	6.72 g/dm <sup>3</sup> (TARTARIC ACID)
SUGAR	3.5 g/dm <sup>3</sup>
BOTTLE TYPE	GRAN CRU (ESTAL)
BOTTLE SIZE	750 ml

### REVIEWS AND MEDALS

89 POINTS | ROBERT PARKER'S WINE ADVOCATE, AUGUST 2014

18 POINTS | REVISTA DE VINHOS N. 299, OCTOBER 2014

90 POINTS | ROBERT PARKER'S WINE ADVOCATE, JANUARY 2015

90 POINTS | WINE ENTHUSIAST, APRIL 2015

EXCELENCY AWARD | REVISTA DE VINHOS, FEBRUARY 2015

**VÉRTICE**