

infinitae



INFINITAE ESPUMANTE BRUTO (香檳酒)

Região/Region/地區: Beiras

Classificação/Classification/分類: Espumante/香檳酒



Castas/Grapes/葡萄品種: Malvasia Fina, Bical, Baga, Chardonnay

Álcool/Alcohol/酒精含量: 19% vol.

Oriundo de Portugal "INFINITAE" é um excepcional espumante reserva produzido segundo o Método Clássico. Aromático e frutado com um toque seco franco e fresco, INFINITAE complementa todos os momentos privilegiados. O aroma rico das uvas seleccionadas, fazem deste espumante o melhor exemplo da arte da produção do vinho espumante.

An exceptional reserve wine from Portugal, INFINITAE is crafted using "the traditional method": natural sparkle, and second fermentation in bottle. Fragrant and fruity with just the right dryness touch, INFINITAE complements all privileged moments. The rich flavour of the selected grapes, makes this wine the best example of the winemakers art in the production of sparkling wine.

從葡萄牙的特殊儲酒, "INFINITAE" 是使用葡萄牙的傳統方法製作, 自然發泡, 並在瓶中二次發酵。芳香、乾燥的果味恰到好處, INFINITAE 具有補足物的特有要素, 揀選的葡萄香味濃郁, 是生產起泡葡萄酒的釀酒師藝術的最好的例子。



Soil/土壤: Limestone, clay/ 石灰石, 粘土

Vine Training Method/葡萄樹培養法: Traditional vineyards/傳統的葡萄園

Average Vine Age/葡萄樹平均年齡: Over 10 years/超過10年

Total Acidity/總酸度: 5,6 g AC. Tat./l

Sight/視覺:

Crystalline aspect, with foam and fine persistent bubble.
水晶般的外觀和優良持久性的泡沫。



Nose/嗅覺:

Fruity aroma, revealing its evolution during the stage
發出陣陣的芳香果味

Taste/味道:

Fresh taste
新鮮的味道



Tasting Temperature/品酒溫度:
6 to 8° C

Gastronomy/享用法:

Excellent as an aperitif, it goes well with light meals and desserts.
作為開胃酒, 最適合於品便餐和甜點時飲用

Nº de Caixas por Contentor/Full Capacity Load (sem paletes) 2,004 Cx x 6 = 12,024 Garrafas
每貨櫃之裝載量: 2,004箱 x 6瓶= 12,024瓶