

ADEGAMÃE

Brut Nature 2017

\$35.76

* Suggested retail price



\$	Service fees	\$5.96
	Product code	15244850
\$	Licensee price	\$30.33
	Format	6x750ml
🚚	Listing type	Private import
📅	Status	Available
🏷️	Type of product	Effervescent wine
🇵🇹	Country	Portugal
📍	Regulated designation	Vinho regional
📍	Region	Lisboa
🍇	Varietal(s)	Arinto
🍇	Varietal(s)	Chardonnay
🍷	Colour	White
🔑	Closure type	Cork

ABOUT THIS WINERY

Raised by the Alves family, founder of Riberalves Group, Adegamãe is born as a tribute from the men to the family's matriarch, Manuela Alves. At the same time, it serves as an inspiration to a place of birth and creation, in which the intention is to enhance the best grapes and to create the finest wines. Adegamãe comes from the junction of the words adega, meaning cellar in Portuguese and mãe which means mother.

TASTING NOTES

Straw yellow colour, bright and enticing, with delicate, noticeable and persistent bubbles. Subtle in its intensity, but rich in aromatic components. Shows good evolution and a smooth combination of white fruit, peach and nuts. Both structured and delicate on the palate, with exquisitely balanced acidity, good fruit and voluminosity; slightly creamy, delivering a long and elegant finish.

PRODUCTION NOTES

Slight crushing, cold decanting, followed by temperature-controlled alcoholic fermentation at 14-15°C du ring 15 days. Then, a 4-month long battonage on fresh lees. Inoculated and bottle-fermented on lees for 22 months. Dégorgement without dosage.



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