

## **ADEGAMÃE**

Blanc de Blancs 2018

\$29.50
\* Suggested retail price



\$	Service fees	\$4.90
	Product code	15244868
\$	Licensee price	\$25.00
iii	Format	6x750ml
<b>B</b>	Listing type	Private import
Lo	Status	Unavailable
•	Type of product	Effervescent wine
	Country	Portugal
Ø	Regulated designation	Vinho regional
9	Region	Lisboa
#	Varietal(s)	Arinto
## ·	Varietal(s)	Chardonnay
<b>3</b>	Colour	White
7	Closure type	Cork



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 coloured, bright and enticing wine, lifted by smooth, noticeable and persistent bubbles. Rich aromas provide the nobility one would expect from a Blanc de Blancs, complete with floral notes, white fruit and a hint of dried fruits; shows commendable evolution. Delicate on the palate, fresh in its acidity, the mousse blends with the fruit and delivers a refined and long-lasting finish. Pairs with fish and seafood. Perfect combination with sushi and salads.

## PRODUCTION NOTES

Light pressing, cold decantation, fermentation at 14-15°C for 15 days. Bâtonnage on fine lees for 4 months. Then it, was inoculated and fermented in the bottle, according to the classic method of sparkling wine. Aging in bottle, on lees for 18 months.



**MARGUERITE AGHABY** 

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