



D.O.C ALENTEJO
REGUENGOS

SUSSURRO

GRANDE RESERVA

MILITO NATURAL	MORETO	12,5% VOL.
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EDIÇÃO LIMITADA 0504/1950	2021
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SUSSURRO



SERRAS
DO ALENTEJO
WINEMAKER

SUSSURRO

QUALITY SPARKLING WHITE WINE

Production/Bottled: João Gomes

Vinification: Selected grapes of the Moreto variety are hand-harvested into small crates, then crushed and pressed within a short timeframe. Only the free-run juice undergoes a 48-hour settling process. Alcoholic fermentation takes place over two weeks at 12°C in small stainless steel tanks. This is followed by natural stabilization and six months of aging on fine lees with bâtonnage. The second fermentation occurs in the bottle according to the Traditional Method, with cellar aging and maturation exceeding 36 months.

Tasting Notes: Orange-hued in color. The aroma is fresh and subtle, featuring notes of dried fruits and nuts. The bead is remarkably fine and persistent, enhancing the overall aromatic harmony. On the palate, it is complex, fresh, and creamy, with a beautifully integrated mousse and acidity. It offers a long, distinct, and unique finish—an elegant wine of great class that evokes truly singular sensations.

Gastronomy: This unique and singular sparkling wine is the perfect accompaniment to all types of grilled fish, shellfish, and meats.

Grapes: Moreto.

Alcohol: 12,5%

pH: 3,36 Total Acidity: 5,6 g/L

Reducing Sugars: 0,9 g/L

Temperature: 6°C - 8°C

Enologist: Navarros Winemakers

Monte das Serras, Ap. 62

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