

Quinta D'Aguieira Sparkling Wine Millésime 2018 Brut Nature

Producer Aveleda SA

Region Bairrada | **Designation of Origin** DOC Bairrada | **Country of Origin** Portugal

Grapes Variety Chardonnay, Maria Gomes / Fernão Pires, Touriga Nacional

Soil River alluvial deposits | **Subsoils** Rounded gravel, coarse sand, and some clay

Harvest 2018 | **Dégorgement Year** 2025

Alcohol 12%

Total sugar 2±1 g/L

Total acidity (In Tartaric Acid) 5.5 g/L | pH 3.3

Head Winemaker Diogo Campilho | **Oenologist** Rui Viana | **Wine Consultant** Valérie Lavigne

Quantity Produced 3.603 bottles

Terroir

Located in Águeda, in the northeast of the Bairrada Region, Quinta D'Aguieira boasts an incredible mosaic of micro-terroirs spread across its 21 hectares. Uniquely originating from the riverbed thousands of years ago, the soils of this property consist of alluvial deposits, and the subsoils include pebbles, coarse sand, and some clay. These soils, the starting point of all viticultural endeavors and extensively studied over the years, have revealed their optimal potential through the cultivation of meticulously selected grape varieties.

Vinification and Aging

The grape selection is carried out directly in the vineyard, where only the highest quality clusters are manually chosen. After harvesting, the grapes are transported to the winery, where they undergo gentle pressing, extracting only the purest and most delicate must. The must is then subjected to static decantation, allowing the solid particles to naturally settle. After decantation, the clear must is transferred to stainless steel tanks, where alcoholic fermentation takes place at a controlled temperature. This process is crucial for preserving the freshness, elegance, and fruity aromas of the base wine. The second fermentation occurs in the bottle itself, following the traditional method. This process is conducted slowly and at a low temperature, preserving the characteristics of the base wine. The result is a sparkling wine with a delicate aroma and very fine, persistent bubbles. After the second fermentation, the wine remains in contact with its lees for 5 years. This long aging period contributes to the development of a creamy texture and a perfect balance between acidity and body, giving the sparkling wine exceptional complexity and depth.

Tasting Notes

Color / Citrine with golden reflections.

Aroma / On the nose, it presents an aromatic complexity with notes of dried fruit, brioche, and toasted bread, enveloped in mineral nuances and hints of fresh fruit.

Taste / On the palate, it is equally complex, with a pleasant volume and notable freshness. The very fine and persistent bubbles enhance the sensation of freshness and provide a long-lasting finish.

Awards

Vintage 2017

Best Sparkling Wine of the Year | Portuguese Wine Competition

Vintage 2018

Gold Medal | Brut Experience 2026

Food Pairing

The Quinta D'Aguieira Sparkling Wine Brut Nature Millésime 2018 is an excellent choice for light dishes, such as Scallop Tartare, where its notes of brioche and toasted bread complement the richness of the dish, or Lobster Salad with Citrus Vinaigrette, where the acidity of the citrus enhances the wine's freshness. For richer dishes, such as Duck Magret with Orange Sauce, the wine's freshness and acidity create a perfect balance. For desserts, Panna Cotta with Red Berries and Tarte Tatin, with their sweet notes, pair elegantly with the wine's freshness and aromatic qualities.

Recommendations

. Keep the bottle always horizontal.

. Drink within 10 to 15 years of bottling.



Drink Responsibly.

Bottle Model (Capacity)

Campagnotta Carmen (750ml)

Seal Cork

Cardboard Box 1x750ml | Cardboard Box 1x750ml