



QUINTA D'AGUIEIRA BRUT RESERVE WHITE SPARKLING

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 | **Subsoil** Rolled pebbles, coarse sand, and some clay

Dégorgement Year 2025

Alcohol Volume 12% Vol. | **Total sugar** 2±1 g/l

Total acidity 6 g/l | **pH** 3.2

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

Bottle Date May 2024 | **Quantities** 10.026 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 grapes were gently pressed and fermented at a controlled temperature to obtain a fresh, elegant and fruity wine. The second fermentation occurred slowly in the bottle at low temperatures, preserving the characteristics of the base wine and imparting a delicate aroma and a very fine, persistent effervescence. Finally, the wine aged on its lees, providing creaminess and balance. This wine was produced using the classical method with dégorgement in 2025.

Tasting Notes

Color / Straw Yellow.

Aroma / A highly complex and balanced wine, revealing aromas of white flowers and lime, well integrated with notes of wood and toasted bread.

Taste / It is remarkably fresh, showcasing a fine and pleasant effervescence. It has a creamy texture and a long, persistent finish.

Awards

Brut Experience International Sparkling Wine Competition

93 Points | Gold Medal

Wine Enthusiast

90 Points

Brut Experience 2026

Medalha de Ouro

Food Pairing

The freshness and acidity of the Quinta d'Aguieira Brut Reserv sparkling wine make it an ideal choice to pair with fresh oysters or smoked salmon. Its fine and pleasant bubbles will also provide a refreshing gastronomic experience. The woody notes of this sparkling wine can complement the earthy flavors of roasted mushrooms or cheeses such as brie and camembert. Its creaminess harmonizes well with dishes of similar texture, such as lemon risotto, creamy cheeses, and fatty fish.

Recommendations

. Serve at a temperature between 7° C e 10° C / 44.6° F and 50° F

. Store horizontally in a dry, dark place

. Consume within 10 to 15 years after bottling



Drink Responsibly.

Bottle Model Espumante Canela

Capacity 75 cl

Closure Cork

Cardboard Box 6x75 cl