

CAUDA PET NAT LOUREIRO 2023



Cauda Pet Nat. This sparkling wine, from Loureiro, produced in Pet-Nat's popular style (*Pétillant Naturel* or *Méthode Ancestrale*), was developed at Soalheiro Innovation Centre in partnership with Hugo Brito, with roots in Fontoura - Valença, county where the grapes that gave rise to this wine were harvested. Passionate about wine, Hugo decided to attend a postgraduation in oenology at Catholic University of Porto, which accentuated his wish to create new concepts in this area. *Cauda Pet Nat Loureiro* can be drunk at Soalheiro or at Candelabro, its wine bar and bookstore, in Porto.

TERROIR

Cauda Pet Nat Loureiro is made with Loureiro grapes from a middle-aged vineyard, to the west of Monte do Faro in Valença, on the left bank of the river Minho, a territory of choice for the Loureiro variety, where the Atlantic influence is felt, highlighting the wine's minerality and allowing the soft floral aromas of the variety to be revealed.

VINIFICATION

At the end of the alcoholic fermentation, when the wine has about 18 to 20 g of residual sugar, it is placed in a bottle, where the remaining sugars ferment and gain the characteristic gas of sparkling wine. In this wine, there is no *dégorgement*. Therefore, the yeasts responsible for fermentation remain in the bottle, providing it with cloudiness. Pet Nat differs from other sparkling wines, as the gas is the result of natural sugar from the first fermentation and not from the second.

TASTING NOTES

Light yellow colour, turbid appearance and fine bubbles. With citrus aromas of lime and orange peel and the typical minerality of Loureiro. In the mouth it is balanced and fresh with an involving finish. It reveals a balance between the grape variety's acidity and the creaminess of the fermentation.

REGION IG Minho

GRAPE VARIETIES Loureiro

ALCOHOL 10,5% vol.

TOTAL ACIDITY (g/dm³) 5.8

RESIDUAL SUGAR Brut Nature

pH 3.53

VOLATILE ACIDITY (g/dm³) 0.57

FOOD SUGGESTIONS

Cauda Pet Nat Loureiro's profile needs no pairing. It can be drunk alone, as an aperitif in a conversation between friends, in the late afternoon in a bar.