

“a Sparkling Kiss of Life”

# Gosto da Alma Espumante Reserva Brut 2023

Boutique Espumante with Portuguese soul. Crafted in harmony with nature from dry-farmed, hand-harvested grapes at Quinta de Religiões.

Quinta de Religiões is a wine estate in the rolling hills of the Douro region. It spans 9 hectares of nature with 3.5 hectares of vineyards benefiting from a unique microclimate. French-Dutch conscious entrepreneurs Jean-Noël Clot and Odette Clot-van Zijdveld, are creating here a “Modern Monastery”, where their first 2023 harvest birthed Gosto da Alma, capturing the essence of Portuguese soil and soul.



<b>Wine Name</b>	Gosto da Alma Vinho Espumante de Qualidade IG Minho
<b>Style</b>	Reserva Brut
<b>Vintage</b>	2023
<b>Production method</b>	Traditional Method (Méthode Traditionnelle)
<b>Assemblage</b>	Loureiro, Alvarinho, Chardonnay
<b>Region</b>	Vinho Verde, sub-region Paiva, Portugal
<b>Bottle Size</b>	750ml
<b>Production</b>	1000 liters / 1333 bottles
<b>Bottles per box</b>	6x1 bottle, every bottle is packed separately in a gift box

## Vineyard & Terroir

The terraced vineyards are at 150-160 meters altitude on granite soils on the banks of the Paiva River, 3,5 kilometers from the Douro. East-west, South and South-East orientation. Mediterranean climate, influenced by the Atlantic with rainy, mild winters, and warm summers with abundant sunshine and cool nights. Micro-climate is influenced by the nearby Paiva river, rolling hills, diverse forest, large granite stones and morning mists. Dry-farmed grapes, nurtured in harmony with nature.

## Harvest

Hand-harvested at optimal ripeness, late August to early September 2023.

## Vinification & Ageing

Gentle pressing, followed by clarification and fermentation in stainless steel tanks at a controlled temperature of 14–16 °C. Aged on fine lees in stainless steel tanks until February 2024. Second fermentation in bottle. Bottle-aged for 16 months at controlled temperature. Disgorgement Date: July 2025.

## Analysis

- Alcohol: 12,5% vol.
- Acidity: 5,5 g /dm<sup>3</sup> Tartáric Acid
- pH: 3,31
- Total sugar: <2,9 g/dm<sup>3</sup>
- Energy Value: 284 kJ e 68 kcal (100 ml)

## Tasting Profile

Pale yellow color with a fine, persistent mousse. Primary aromas of apple and pear. Secondary notes of brioche. Fresh and smooth on the palate. Creamy, gently coating mouthfeel. Long, clean and elegant finish. Fresh, balanced, and refined.

## Food Pairing Suggestions

Ideal as an aperitif. Pairs beautifully with every dish, desserts and happy moments.

## Serving Recommendations

- Serve chilled at 6–8 °C
- Aging: 3-5 years for added complexity

SoulBites Investments Sociedade Unipessoal, Lda.  
Quinta de Religiões, Bairros, Castelo de Paiva  
Enologia: Jorge Sousa Pinto & Pedro Bravo de Faria – A2V



In each glass, a story unfolds,  
Of rivers that carve and mountains that hold.  
From handpicked vines where sunlight streams,  
To roots that run with whispered dreams.

Where granite soil and oak trees stand,  
And grapes grow green in ancient land.  
A taste of earth, a touch of soul,  
Poured from a place that makes you whole.

Crafted slow, with care and grace,  
A sip, a breath, a timeless place.  
For those who seek, for hearts that roam,  
Gosto da Alma—the soul of home.