



IMPOSSÍVEL BRUT NATURE

Technical Sheet

Making a sparkling wine is, by nature, an exercise in patience. It requires faith in time, in silent transformation, and in the land's ability to surpass itself. In Paredes de Coura, where the terrain is challenging and the climate unpredictable, this process takes on an almost extreme dimension — because here, the simple act of planting a vineyard is already a gesture of courage.

Impossível Brut Nature is born precisely from that boldness. It is the first wine product from Paredes de Coura, created from the region's first productive vineyards. A sparkling wine that celebrates the power of persistence and the beauty of the improbable. As a result of its location, the grapes' high acidity brings a sharp freshness, intense minerality, and austere elegance — a pure expression of the mountain and of the human will to make the impossible possible.

REGION IG Minho

VARIETIES Loureiro, Alvarinho

ALCOHOL 12 %vol.

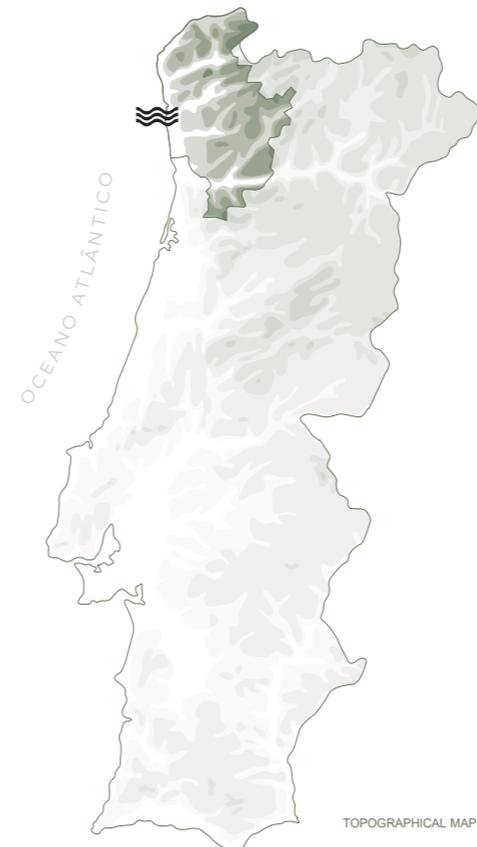
TOTAL ACIDITY (g/dm) 8.0

RESIDUAL SUGAR Bruto Nature

pH 3.10

VOLATILE ACIDITY (g/dm) 0.37

Paredes de Coura Mountain Terroir



TOPOGRAPHICAL MAP

AVAILABLE SIZE



MARITIME TERROIR	
CLIMATE	Moderate maritime. Vineyards near the sea with mild winters and hot, dry summers. The sea breeze brings salinity, freshness, and a moderate diurnal range during ripening, enhancing the intense aromatic profile.
SOIL	Granite with above-average clay content. This unique soil adds structure and complexity to the wines, moderating the acidity of the grapes.
WINE PROFILE	Pale yellow color with fine bubbles. Complex aroma reminiscent of biscuit. Vertical, fresh, and persistent on the palate.

