



Technical Specifications

Country of Origin Portugal

Region Alentejo / Albernôa

Appelation Vinho Regional Alentejano

> Category Late Harvest

> > Vintage 2012

Grape Varieties Petit Manseng 100%

> Vineyard Area 35 ha

Soil Type Free-draining schist soil

Vinification

Grapes were hand picked in the early days of November and selected at the sorting table. The juice from gentle pressing was inoculated with selected yeast. The long fermentation at low temperatures was interrupted to maintain an adequate level of residual sugar. Wine was then aged for 12 months in French oak barrels.

Tasting Notes

Fresh and complex nose with notes of apricots, citrine fruit and tealeaf. Oak is present but well integrated. Rich in the mouth without being heavy, good balance between the sweetness and the acidity. Long with hints of dried fruit.

Bottling

October 2015

Production 4600 Bottles

Chemical Analysis

Alcohol : 11,5% Total Acidity: 12.25 g/l tartaric acid pH: 3.11

