

Tasting Notes

Country of Origin PORTUGAL

Region Alentejo/Albernôa

Appellation Vinho Regional Alentejano

> Type of wine White

> > Vintage 2012

Grape Varieties

Arinto - 65% Viognier - 20% Chardonay - 15%

> Vineyard area 27 ha

> > **Soil Type** Schist soil

Vinification

The grapes were hand harvested at the first hours of the day into 12Kg boxes. After rigorous sorting and selection the grapes were destemmed and softly pressed. Fermentation occurred in French oak barrels and it aged for 8 months on fine lees.

Tasting NotesBrilliant golden color with green hints. Exuberant and complex nose, fruity and floral with well integrated oak notes. Fresh and elegant palate despite the good structure. Persistent and mineral finish.

> **Bottling** June 2013

Production 6.656 bottles 100 Magnums

Chemical analysis

Alcohol Content: 13,5% by Vol. Total Acidity: 6.2 g/l tartaric acid PH: 3.18



