



Tasting Notes

Country

Portugal

Region Alentejo/Albernôa

ClassificationAlentejo Regional Wine

Type White

Vintage 2017

Grape Variety Roupeiro 100%

> Vine Area 87 Acres

Soil Type Schist based soil

Vinification

The grapes are manually picked in the early hours of the day and put into boxes of 12Kg. After selection and sorting, the grapes were removed from their stalks and gently pressed. Fermentation at low temperatures in stainless steel tanks.

Tasting Notes

Fresh profile, clean with orchard fruit and citrus, slight floral, a touch of laurel, very delicate but with the liveliness of a very finely tuned and pleasureable ensamble. In the mouth the freshness has the delicate fruits stand out, full bodied and with a beautiful finish.

Bottling March 2018

Production 1924 Bottles

Chemical Analysis

Alcohol Content: 12% Total Acidity: 5.5 g/L Tartaric Acid

pH: 3.39

