

Tasting Notes

Country of Origin . Portugal

Region . Alentejo / Albernoa

Appelation . Vinho Regional Alentejano

Category . White | Vintage . 2019

Grapes . Antão Vaz 60%, Arinto 20%, Verdelho 14%, Roupeiro 6%

Vineyard Area . 75 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

Of citrusy and shiny colour, the 2019 edition of monte da peceguina has a very fresh with stone fruits and white flower noite, very sharp and exuberant. On the mouth it's a wine with good volume and texture, supported by good acidity. Fruit and involving it finished long and somewhat salty.

Bottling . June 2020

Alcohol Content . 13,5% | PH . 3.23

Total Acidity: 5.9g/l Tartaric Acid

Bottle . Capacity (I): 0,76 Model . Bordalesa Elegance Dimensions (cm) . Ø 7,6 x (height) 31,3 | Weight (kg) . 5,7 EAN bar code (bottle) . 5600361361243

Box . Dimensions (cm): (I) 32 x (w) 24,3 x (h) 17 Weight (kg): 8,5 | Number of bottles: 6 ITF bar code (box): 15600361360571

Pallet (euro) Cases/Layer: 10 | Layers/pallet: 9 Weight (kg): 765 Length . 1,20m | Width . 0,80m | Height . 1,70m

Monte da Peceguina

