





**Contact** João Grave

Winemaker Nuno Cancela de Abreu

Region Alentejo

Local Qta. S. José de Peramanca (Évora)

**Classification** Alentejo Regional Wine

Type White

Vintage year 2018

**Climate** Mediterranean

Soil Granític

Grape Varieties Arinto, Verdelho e Alvarinho

Date of bottling 18 Fevereiro de 2019

**Production 13330 bottles** 

After pressing the whole grapes, the cleaned must was fermented

Vinification in new barrels where it staged 3 months with batonage done

twice a week.

Alcohol 12,5 %

Total acidity 5,3 g/IL

Analysis pH 3,30

Total sugars 0,3 g/L

**Color** Citrus yellow

Arome Clean, elegant, marked by green apple, citrus fruits and tropical

well integrated with a subtle touch of the barrel.

Taste Fresh and mineral in the attack, it confirms the citrus fruits and a

buttery surround that gives a sensation of volume in the mouth.

**Finish** Complex with good persistence at the end of the test.

**Consumption** Immediately and can be stored 2 years at 17 ° C temperature.

Gastronomy Serve between 10°C and 12°C. Accompanies oily fish, baked or

grilled.

Available in Bordalaise Bottle 0,75 L

Boxes 6 bottles

