





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 2017

**Climate** Mediterranean

**Soil** Granític

Grape Varieties Arinto, Alvarinho e Verdelho

Date of bottling 20 Decembre 2017

**Production 13300 bottles** 

After pressing of whole grapes clean must was fermented in new

barrels where it aged 3 months with batonage.

Alcohol 13 %

Total acidity 4,81 g/IL

Analysis pH 3,48

Total sugars 0,3 g/L

**Color** Citrus yellow

Clean marked by well-matched citrus fruits, lime and boxwood

with a subtle touch of vanilla from the wood stage.

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

Taste buttery surround that gives a sensation of volume that fills the

mouth.

**Finish** Great complexity and lots of 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

