

QUINTA DE PANCAS

PANCAS RESERVA WHITE

QUINTA DE PANCAS



More than 60 hectares of vineyards located 35 kilometers east of the Atlantic Ocean, planted in a landscape of mountains, hills and valleys protected by the Serra de Montejunto. This unique terroir produces intense, complex and elegant wines.

REGION

Lisboa

VINTAGE

2023

GRAPE VARIETY

Chardonnay, Arinto & Vital

SOIL

Clay-limestone

VITICULTURE

The grapes that origin this wine came from the vineyards of Quinta de Pancas located in Alenquer. The vineyards are spread on a chain of hills and valleys protected by “Montejunto” mountains. The soils are fine textured, neutral and clay-calcareous. The climate is Mediterranean with Atlantic influence.

TASTING NOTES

White wine with a clear, bright citrus colour. It has an expressive aroma, with floral and white-fleshed fruit notes, supported by the aromas of aging where vanilla and caruma stand out. The palate is rich and gastronomic, with citrus freshness and a flavoursome mouthfeel. A wine that combines tradition and modernity in an appealing and challenging profile. It should be consumed between 8-10°C.

ANALYSIS

Alcoholic Content	Total Acidity	Reducing Sugar
12,5%	5,94g/L	2g/L

AVAILABLE FORMATS

0,75cl

PART OF **WINESTONE**