



### APPELLATION

*Regional Lisboa*

### GRAPE VARIETIES

*50% Arinto; 30% Chardonnay; 20% Vital*

### TASTING NOTES

*Bright citrus yellow colour. Exuberant aroma with a slight touch of white flesh fruit and some mineral hints. On the palate is intense, with good acidity and pleasant long after-taste.*

### VINEYARD

*The grapes that origin this wine came from vineyards located in Alenquer (Lisboa region). 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.*

### 2017 VINTAGE REPORT

*2017 began with a warm Winter followed by a rainy Spring. Summer experienced a very dry weather with high temperatures. The combination of these factors resulted in well balanced grapes with good acidity and ripe tannins. 2017 resulted in high quality wines in Quinta de Pancas estate.*

### WINEMAKING

*Grapes were picked at optimum ripeness point and carefully transported to the winery. There they were de-stemmed, crushed and immediately pressed. After decanting, the wine was fermented in stainless steel vats at a controlled temperature between 16-17°C, for 4 weeks. This wine aged for 3 months on fine lees in stainless steel vats.*

### SERVING SUGGESTIONS

*The perfect pairing for fish and seafood dishes, salads and cold soups. Serve at 9°C.*

### ANALYSIS

*Alcohol 12,5 %*

*Total Acidity 4,89 g/l*

*pH 3,41*

*Sugars <1,5 g/l*

Bottle	Case	Bottle weight	Case weight	Bottles per pallet	Cases per Pallet	Pallet weight	EAN	ITF
75CL	Cardboard case 6 x 75 CL	1,2 Kg	7,15 Kg	600	100	735 kg	5 602166 010333	1 56 02166 010330