



### APPELLATION

*Regional Lisboa*

### GRAPE VARIETIES

*60% Arinto; 20% 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.*

### 2018 VINTAGE REPORT

*The year was marked by drought. After a cold and dry winter, followed by a cold and rainy spring, the summer season experienced a dry weather with high temperatures. The combination of these factors resulted in well balanced grapes with good acidity and ripe tannins. The harvest took place between September 21<sup>st</sup> and October 29<sup>th</sup>.*

### 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