

QUINTA DE PANCAS

PANCAS WHITE 2019



APPELLATION

Regional Lisboa

GRAPE VARIETIES

60% Arinto; 20% Chardonnay; 20% Vital

TASTING NOTES

Bright, citric color with hints of green. Fresh and intense bouquet where white pulp fruits stand out, namely pear.

Balanced yet lively acidity with mineral suggestions. Finishes strong and persistent with confirmation of the nose impression on white pulp fruits.

VINEYARDS

The grapes for this wine come from young vineyards that are able to fully express it's varietal character. The soils are fine textured, neutral and clay-calcareous. The climate is Mediterranean with Atlantic influence .

2019 VINTAGE REPORT

Following a dry and hot winter came a hot and dry spring. Summer came in dry and slightly cooler thus grape maturation were long, giving origin to balanced grapes with ripe tannins and high phenolic content. Vintage took place from September 2nd to 9th October.

WINEMAKING

Grapes were selected for picking at it's ripeness ideal point, Machine harvested, transported, destemed, crushed and pressed within the hour. Must clarification by flotation and fermentation in steel tanks at controled temperature for 16-17°C for 4 weeks. The wine remained with it's fine lees for 3 months in steel tanks.

SERVING SUGGESTIONS

Perfect with fish dishes, seafood, salads and vegetables . Serve at 9°C.

ANALYSIS

Alcohol 13%

Total Acidity 5,4 g/l

pH 3,36

Sugars <1,5 g/l

Bottle	Case	Bottle weight	Case weight	Bottles per pallet	Cases per Pallet	Pallet weight	EAN	ITF
75CL	Card Board Case 6 x 75 CL	1,2 Kg	7,15 Kg	600	100	735 kg	5 600 228987012	1 56 00228987019