



APPELLATION

Regional Lisboa

GRAPE VARIETIES

60% Chardonnay; 30% Arinto; 10% Vital

TASTING NOTES

Citrus yellow colour with greenish hues. Lush aroma, with tropical notes, citrus and some mineral hints. In the mouth it shows a lively and balanced acidity. Its after-taste is long, persistent and confirms the aromatic notes.

VINEYARD

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. The Arinto grapes came from the plot 27 which is planted on the slopes, the Chardonnay came from the plots 26 and 29, grown in terraced vineyards and the Vital variety came from plot 26. These plots are facing northeast with NS orientation, which implies a lower sun exposure, translating into slower maturation and fresher wines.

2017 VINTAGE REPORT

2017 was marked by drought. After a dry winter with rainfall levels lower than usual, the spring and summer seasons experienced a dry weather with high temperatures. The combination of these factors resulted in concentrated and well balanced grapes with good acidity and ripe tannins. The harvest took place between August 28th and October 3rd.

WINEMAKING

The grapes were handpicked at optimum ripeness point. After de-stemming and soft pressing, the musts endured a cold settling, after which, having reaching the required clarity, were fermented in stainless steel vats at a controlled temperature of 16-17°C for 4 weeks. The wine aged for two months on the fine lees.

SERVING SUGGESTIONS

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

ANALYSIS

*Alcohol 13,5 %
Total Acidity 5,5 g/l
pH 3,39
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 030010	1 56 02166 030017