

APPELLATION

IG Lisboa

GRAPE VARIETIES

100% Arinto

TASTING NOTES

Bright and clear Citrus yellow color. In the nose is elegant and complex, reveals some herbal and citric notes complemented with tropical fruits and hints of dry fruits. On the palate it is fresh and mineral balanced and wide revealing white fruits (pear, ripe melon) with hidden citric notes. Finishes in a long and persistent after-taste.

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. This vines have 23 years old. This plot is 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 draught. After a dry winter with rain well below the normal, the spring and summer were also very dry with high temperatures. To achieve quality vintage began earlier for the grapes to be at their best. Balanced and concentrated and ripe tannins. Vintage began on 28th august and ended on 3rd october 2017.

WINEMAKING

On the 13th September grapes were handpicked to 15 kg boxes and quickly transported to the winery. There, they were pressed whole, soft pressing was followed by a cold settling of the must. Once clean juice was racked out, starting fermentation in stainless steel tank with temperature control and finishing in 228 liter French oak barrels, where it aged during 9 months with a weekly "battonage".

SERVING SUGGESTIONS

Perfect companion for fish, codfish and poultry dishes as well as aged cheese. Serve at 10-12 °C.

ANALYSIS

Alcohol 13,5%

Total Acidity 6,5 g/l

pH 3,17

Sugar 1,5 g/l



Bottle	Case	Bottle weight	Case weight	Bottles per pallet	Cases per Pallet	Pallet weight	EAN	ITF
75CL	Board Case 6 x 75 CL	1,35 Kg	8,4 Kg	546	91	760 Kg	560 022 898 7074	1 560 0228987071