

QUINTA DE PANCAS

QUINTA DE PANCAS CHARDONNAY RESERVA 2017

APPELLATION

IG Lisboa

GRAPE VARIETIES

100% Chardonnay

TASTING NOTES

Clean and bright yellow straw color. In the nose is complex and intense, revealing some white pulp fruit notes, slight tropical green and toast. On the palate it is well balanced and unctuous with 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 Chardonnay grapes came from the plot 34. This vines are 15 years old. This plot is located 200 meters above the sea level.

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

Vintage occurred on the 28th August, 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, with great freshness. The wine rested for 24 hours without maceration, followed by a slow fermentation 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 14%
Total Acidity 5,4 g/l
pH 3,37
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 2166 030034	1 56 02166030031