

# QUINTA DE PANCAS

## QUINTA DE PANCAS CHARDONNAY RESERVA 2015



### APPELLATION

IG Lisboa

### GRAPE VARIETIES

100% Chardonnay

### TASTING NOTES

*This wine is yellow color. In the nose is complex and smooth, revealing some tropical notes. 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 have 15 years old. This plot is located 200 meters above the sea level.*

### 2015 VINTAGE REPORT

*2015 was extremely dry. Despite the severe winter rainfall levels were lower than usual. Spring and summer experienced a dry weather with high temperatures (above the average of previous years). The combination of these factors resulted in concentrated and well balanced grapes with good acidity and ripe tannins. The harvest began on August 26th (earlier than usual). 2015 was one of the best years ever in Quinta de Pancas.*

### WINEMAKING

*Fresh 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 13,5%  
Total Acidity 6,3 g/l  
pH 3,26  
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