

VERSÁTIL WHITE



DESIGNATION: Vinho Regional Alentejano

SOIL: Clay Soils

CLIMATE: Mediterranean

HARVEST: 2018

GRAPE VARIETIES: Arinto, Antão Vaz and Viosinho.

WINEMAKERS

Patrícia Peixoto and Bernardo Cabral

VINIFICATION

Vinification by *bica aberta* method, static clarification and alcoholic fermentation during 3 weeks at a controlled temperature of 14° - 16°C (57,2° - 60,8°F).

TASTING NOTES

Clear appearance and clear citrus color. Citrus fruits aromas with slight floral notes. Very soft in the mouth, fresh, with a balanced acidity.

WINE ANALYSIS

Alcohol: 13% | **Total acidity:** 5,7g/L

pH: 3,34 | **Residual sugar:** 1,1g/L

FOOD PAIRING AND CONSUMER SUGGESTIONS

- Salad, seafood, fish and sushi.
- Serve at the temperature of 8° to 10°C.
- Drink now or during the next 3 years.

FORMATS AVAILABLE

Boxes of 6x750ml 7,5Kg | 100 boxes per pallet – 750Kg

Boxes of 12x375ml 8,5Kg | 90 boxes per pallet – 765Kg

EAN:

. Bottle 750ml: 5602252000590

. Bottle 375ml: 5602252000606

ITF:

. Boxes 750ml: 15602252000535

. Boxes 375ml: 25602252000532