

SANTA VITÓRIA WHITE



DESIGNATION: Vinho Regional Alentejano

SOIL: Clay Soils

CLIMATE: Mediterranean

HARVEST: 2018

GRAPE VARIETIES: Arinto and Chardonnay.

WINEMAKERS

Patrícia Peixoto and Bernardo Cabral

VINIFICATION

Vinification by the *bica aberta* method, static clarification and alcoholic fermentation for 3 weeks at a controlled temperature of 12° - 14°C (53,6° - 57,2°F).

TASTING NOTES

Clear appearance and citrus color, with greenish reflections.

Intense aroma of tropical fruits.

The natural acidity gives a lot of liveliness and freshness, good volume and persistence.

WINE ANALYSIS

Alcohol: 13% | **Total acidity:** 5,4g/L

pH: 3,40 | **Residual sugar:** 3,1g/L

FOOD PAIRING AND CONSUMER SUGGESTIONS

- Cold salads, seafood, fish and white meat.
- 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–
720Kg

EAN: 5602252000583

ITF: 15602252000528