

SANTA VITÓRIA SPECIAL RESERVE WHITE



DESIGNATION: Vinho Regional Alentejano

SOIL: Clay Soils

CLIMATE: Mediterranean

HARVEST: 2017

GRAPE VARIETIES: Arinto

WINEMAKERS

Patrícia Peixoto and Bernardo Cabral

VINIFICATION

Hand picking and selection of the best grapes. Cold maceration for 2 days and alcoholic fermentation at controlled temperature of 14°C (57,2°F). 50% of the blend stages in stainless steel vats and 50% in new French oak barrels. *Batonnage* and stage was done for 6 months in French oak barrels.

TASTING NOTES

Clear and yellowish colour. Intense aroma of tropical fruits combined with mineral hints and toasty oak flavours where it fermented and aged. Presents great structure and good acidity in the mouth.

WINE ANALYSIS

Alcohol: 13% | **Total acidity:** 4,9g/L

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

FOOD PAIRING AND CONSUMER SUGGESTIONS

- Buttered cheeses, fish and grilled meats.
- Serve at the temperature of 10° to 12°C.
- Drink now or during the next 5 years.

FORMATS AVAILABLE

Boxes of 6x750ml 9Kg | 96 boxes per pallet - 864Kg

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