



SELEÇÃO WHITE

Country | Portugal

Region | Alentejo

Climate | Mediterranean

Soil | Shale-clayey

Type | White

Classified as | Regional wine from the Alentejo

Varieties | Arinto and Verdelho

Year of Harvest | 2019

Winemaking | Using the “open pipe”, static clarification method. Alcoholic fermentation for 3 weeks at 12º/14ºC.

Tasting notes | Clear in appearance, with a light citrus color. Intense aroma of tropical fruits. In the palate, its natural acidity adds great vitality and freshness. This is a full-bodied wine with a good persistence.

Harmonizing Suggestions | Ideal with cold salads, seafood, fish dishes and white meats. Drink immediately or store for a maximum of 3 years.

Serving temperature: between 8°C and 10°C.

Store in a cool, dry place, protected from light.

Alcohol Content | 13%

Total Acidity | 6.6g/L

PH | 3.44

Residual sugars | 1.1g/L

Winemaker | Patrícia Peixoto and Bernardo Cabral



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