



PÁGINA

ALVARINHO - WHITE WINE - 2018

Wine: It is a white varietal made exclusively from Portuguese grape ALVARINHO, with denomination IG Lisbon (IG means Geographical Protected Indication).

Vineyard: Alvarinho grape was harvested at a 1,8 ha vineyard exclusively ALVARINHO, at **Quinta do Porto Nogueira**, located at Alguber village, very near to Óbidos, Lisbon wine region. The vineyard is located at a lowland *terroir*, cultivated with special attention to environmental and health issues, following sustainable practices and the production is certified by “Normas de Produção Integrada” (Sustainable Production Standards). We follow a non-mobilization of soil and the application of natural origin manure.

Vineyard Solar Orientation: North-South (N-S) solar orientation

Soil type: clay-limestone

Portuguese grape: 100% Alvarinho

Year of planting: 2014

Harvest: manually made by our workers, the grapes were harvested to 18 Kg boxes at the optimum point of maturation

Winemaking: rigorous selection of bunches and berries made over 100% of our grapes. Soft pneumatic pressing followed by 15° C temperature fermentation in small capacity stainless steel tanks.

Finishing and Stage: partial fermentation in French oak barrels, followed by a 150 days of *batonnage*. Bottling, labelling and finishing performed in our cellar.

Tasting Notes: Citrus wine with greenish hints, aromas of stone fruits, with some pumice notes revealing mineral profile, with slight toast from the barrel. In the mouth reveals a surprising freshness, with lively acidity, well integrated with the structure and unctuousness of the wine, ending with a lively and fresh finish of good persistence.

Analysis: Alcohol strength: 13,5%vol. ; Total acidity 5,9 g/dm³.; PH de 3,22 and residual sugar <1,5 g/dm³

