



QUINTA NOGUEIRA

Reserva White 2016

Wine: blend made from our finest white grapes Arinto and Encruzado, with denomination IGP Lisboa.

Vineyards: Arinto and Encruzado grape varieties were harvested in the "Miranda" vineyard at Quinta do Porto Nogueira, Alguber – Cadaval. We put special emphasis on environmental and health issues, so our vines are cultivated following sustainable practices and the production is certified by the *Normas de Produção Integrada* ("Sustainable Production Standards"). Regarding the soil, special attention is given to the fight against erosion and the increase of organic matter content, as we prefer the non-mobilization of the soil and the application of natural origin manure

Vineyards' areas extent: the Arinto and Encruzado grapes occupy a 1,03ha and 0,42ha respectively of surface area at the "Miranda vineyard.

Vineyards Solar Orientation: "Miranda" vineyard has a Northeast - Southwest (NE - SW) solar orientation.

Soil type: clay-limestone

Blend Composition: 60% Arinto, 40% Encruzado.

Harvest: manually made by our workers, the grapes were harvested into 18kg cases, at the optimum point of maturation.

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

Finishing and Stage: partial fermentation in French oak barrels with Acacia tops, followed by 120 days of bâtonnage, and 5 months more of oak stage. Bottling, labeling and finishing performed in our cellar.

Tasting Notes: citrus color, with aromas of white pulp fruits and some toast nuances. In the mouth it reveals complexity and elegance, with well integrated freshness and unctuousity, finishing in a long and pleasantly persistent way.

Analysis: ABV 12%;Fixed acidity: 5.2 g/dm³; PH: 3.37: Residual sugar: 2.1g/dm³

