

VILLA NOGUEIRA

Harvest White 2016

Wine: blend made from our finest white grapes Arinto, Encruzado and Sauvignon Blanc, with geographical indication IG Lisboa

Vineyards: Arinto (40%) and Encruzado (35%) grape varieties were harvested in the "Miranda" vineyard, and Sauvignon Blanc (25%) from "Vinha dos Namorados" vineyard, both located in Quinta do Porto Nogueira, Algeber – Cadaval, Lisbon wine Region. 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: Sauvignon Blanc with 1.2ha area in the "Vinha dos Namorados" vineyard and "Vinha Miranda" vineyard area is 1,4ha for both Arinto and Encruzado.

Vineyards Solar Orientation: "Vinha dos Namorados" have a North-South (N-S) solar orientation, while "Vinha Miranda" solar orientation is East-West (E-W)

Soil type: Clay-limestone

Composição do Blend: 40% Arinto, 25% Sauvignon Blanc e 35% Encruzado.

Year of planting: 2012.

Harvest: manually made by our workers, the grapes were harvested to 18kg 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 Staging: Bottling, labeling and finishing performed in our cellar, followed by 6 months stage in the bottle.

Tasting Notes: citrus color with golden hints. Aromas of yellow plum and apricot, and toast nuances. In the mouth it reveals a crispy and nice acidity, ending elegant and with medium persistence.

Analysis: Alcohol strength: 12.5%; Fixed acidity: 5.6g/dm³; PH: 3.39; Residual sugar: <1.5 g/dm³

