

QUINTA DA ESCUSA

WHITE | IG TEJO | HARVEST 2018

REGION: Senhora da Escusa – Santarém – Tejo

PRODUCER: Casa Romana Vini



Wine: blend made from our finest grapes 65% *Arinto* and 35% *Moscatel Alexandria*.

Soils: non-humid littoral soil.

Vineyards: our vines are cultivated following sustainable practices and the production is certified by the Sustainable Production Standards ("*Normas de Produção Integrada*"). Regarding the soil, special attention is given to the fight against erosion and to the increase of organic matter content, preferring the non-mobilization of the soil and the application of natural origin manure. Currently, our vineyards are conducted in Biological Production mode.

Grapes: the grape *Arinto*, harvest from the "*Senhora das Virtudes*" Vineyards, were planted in 2012 with 1,15 ha, with a East-West (E-W) solar exposure. Regarding the grape *Moscatel Alexandria*, harvested from the "*Senhora da Escusa*" Vineyard, were planted in 2014, with 0,62 ha, counting on a North-South (N-S) solar exposure.

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

Finishing and Staging: bottling, labeling and finishing performed in our cellar.

Tasting notes: citrus color, ripe stone fruit aromas with lemonade notes and light toast. Fresh mouth with acidity present, good size and with some volume. It ends with intensity and freshness, good greasiness and excellent final balance.

Total acidity: 4,09 gr/L PH: 3,40 Total sugar: 0,9 gr/L Alcohol: 13%

To serve: 6°C - 8°C