

DELIRARE

Wine: Blend from our finest red Portuguese grapes Arinto (25%) and Moscatel Alexandria (30%) and French origin grape Sauvignon Blanc (45%), with Lisbon Geographical Protected Indication (IGP Lisboa).

Vineyards: Arinto grapes were harvested at "Miranda"" vineyard, Moscatel Alexandria grapes were harvested at "Bem-Amado" vineyard , and Sauvignon Blanc at "Namorados" vineyard, all of them at **Quinta do Porto Nogueira**, Óbidos and 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").

Vineyards' areas extent: parcels at "Miranda" with 1,025 ha, at "Bem-Amado" with 0,7 ha and at "Namorados" with 1,64 ha

Vineyards Solar Orientation: parcels at "Miranda" orientation E-W, at "Bem-Amado" solar orientation E-W and "Namorados" with N-S orientation.

Soil type: Clay-limestone

Year of planting: parcels Arinto & Sauvignon Blanc in 2012, and parcel Moscatel Alexandria in 2014

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. Slow pneumatic pressing, followed by fermentation at 15°C on small stainless steel vats.

Finishing: Bottling, labelling and finishing performed in our cellar

Tasting Notes: Citrus color, aromas of tropical fruits and notes of lime, discreet and elegant, in the mouth reveals excellent freshness and elegance with fine acidity and well matched with greasiness, with a balanced and harmonious finish.

Analysis: Alcohol strength: 13%; Fixed acidity: 5,8 g/dm3; PH: 3.32; Residual sugar: 1,6 g/dm3.

