

PÁGINA

ARINTO | DOC ÓBIDOS | 2019

REGION: Alguber – Óbidos – Lisboa

PRODUCER: Casa Romana Vini



Wine: blend made from our finest grape 100% *Arinto*.

Soils: limestone-clay.

Vineyards: 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.

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 vats. Partial fermentation using *Séguin Moreau* oak barrels, with *batonnage* during 120 days. Bottling, labeling and finishing performed in our cellar.

Tasting notes: the wine has a citrine color, bright appearance, elegant aromas with excellent definition with yellow plum, some mineral notes (pumice stone) and light toast. Mouth with intense entry and incisive acidity with very present freshness. It ends with elegance and enormous freshness.

Total acidity: 8,1 gr/L PH: 2,99 Total sugar: <1,5 gr/L Alcohol: 13,5%

To serve: 7°C - 10°C

CASA
ROMANA VINI
A Family Winery
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