

QUINTA NOGUEIRA

WHITE | IG LISBOA | RESERVA 2017

REGION: Alguber – Óbidos – Lisboa

PRODUCER: Casa Romana Vini



Wine: blend made from our finest grapes 30% *Arinto*, 40% *Sauvignon Blanc* and 30% *Encruzado*.

Soils: limestone-clay.

Vineyards: our vines were 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.

Winemaking: rigorous selection of bunches and berries made over 100% of the grapes. Gentle pneumatic pressing, followed by fermentation at a temperature of 15°C in small-capacity stainless steel vats. Partial fermentation in French oak barrels with acacia tops, followed by *batonnage* for 120 days. Aging in French *Seguin Moreau* oak barrels for 9 months.

Tasting notes: citrus-colored wine, bright appearance, elegant aromas of yellow-fleshed fruits and notes of minerality (flint) and light toast. Mouth with balanced entry and incisive acidity with freshness and good volume. It ends with elegance, persistence and enormous freshness.

Total acidity: 5,9 gr/L PH: 3,08 Total sugar: 2,6 gr/L Alcohol: 12,5%

To serve: 10°C - 13°C