

VILLA NOGUEIRA

WHITE | IG LISBOA | HARVEST 2017

REGION: Alguber – Óbidos – Lisboa

PRODUCER: Casa Romana Vini



Wine: blend made from our finest grapes 40% *Arinto*, 40% *Sauvignon Blanc*, 20% *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 and selection of bunches and berries made to 100% of the grapes. Gentle pneumatic pressing, followed by fermentation at a temperature of 15°C in stainless steel vats. Partial fermentation in *Seguin Moreau* French oak barrels, followed by 6 months aging.

Tasting notes: citrus colored wine, bright appearance, stone fruit aromas and some gunpowder notes. Mouth with excellent freshness and balance, good volume, very elegant crackling acidity and a long-lasting aftertaste.

Total acidity: 6,6 gr/L PH: 2,98 Total sugar: 2,4 gr/L Alcohol: 13%

To serve: 7°C - 10°C