

PÁGINA

ALVARINHO | DOC ÓBIDOS | 2020

REGION: Alguber – Óbidos – Lisboa

PRODUCER: Casa Romana Vini



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

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: citrus color, bright appearance, elegant and defined aromas with exotic fruits, lychees, some mineral notes and light toast. Intense and fresh mouth with incisive acidity but harmonized with greasiness and good volume. It ends with honeyed, unctuous notes and huge final freshness.

Total acidity: 8,4 gr/L PH: 2,98 Total sugar: <1,5 gr/L Alcohol: 12,5%

To serve: 7°C - 10°C