

PÁGINA

ARINTO | DOC ÓBIDOS | 2021

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 citrus-colored wine, bright appearance, aromas of citrus fruits and notes of fresh vegetable and orange blossom, some nuances of light toast. Mouth with fresh and crackling entry with incisive acidity and good volume. It finishes intense, persistent and with enormous final freshness.

Total acidity: 8,8 gr/L PH: 2,85 Total sugar: <1,5 gr/L Alcohol: 12,5%

To serve: 7°C - 10°C

Bottles: 3.300

CASA
ROMANA VINI
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