

PORTADA

WINEMAKERS SELECTION

Vinho Regional Lisboa | white 2019



Winemaker: José Neiva Correia

Country / Region: Portugal / Lisboa

Grape Varieties: Blend of Fernão Pires 75%, Arinto 12,5%, Alvarinho 2,5%, Chardonnay 4,0%, Riesling 2,5%, Moscatel 1% and Verdelho 2,5%

Vinification method:

Destemming contact with skin contact. Cooled to 15°C, the must is then vacuum filtered with perites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

Winemaker tasting notes:

Bright light pearl color, very fruity, we feel apples and citrus in the aroma. In the tasting it's very tasty, refreshing, pleasant, soft, and easy to drink. A great wine for everyday pleasure and for any occasion.

Serving suggestions:

Excellent aperitif, it's also a delicious complement of fish, white meat, vegetarian, Indian and Thai cuisines and as well lighter flavoured dishes, and fresh cheeses.

We recommend to serve at the temperature of 8-10°C.

ABV at 20°C%: 12,0

Volume at 20°C g/cm³: 0,9920

Dry Extract total g/dm³: 24,5

Volatile acidity in acetic acid g/l: 0,32

Total acidity in TH2 g/l: 5,48

Fixed acidity in TH2 g/l: 5,16

pH: 3,35

SO₂ (free) & (total) mg/l: 39/140

