

**Philosophy:** Exuberant spirit of wine, very representative of the haughtiness of white wines of this region.

**Denomination:** Alentejano Regional Wine

**Viticulture:** Soil transition granitic nature to schistose, open clay structure. Vineyard 3 Hectares with 15 years old.

**Grapes:** Antão Vaz, Arinto and Roupeiro (Wardrobe).

**Winemaking:** Manual selection on sorting table. Stemming, pressing, decanting the wine, inoculation with selected yeasts, followed by fermentation in traditional presses, stabilization and soft filtration.

**Stage:** With stage on fine lees in new French oak for two months.

**Technical information:**

Alcohol / volume: 13,5%	Total Acidity: 4,50 g/l
pH: 3,62	Reducing sugar: 0,6 g/l

**Color:** Cristal clear, straw color with golden and greenish reflections.

**Organoleptic description:** Rich and intense aroma with fruity notes of summer fruits, wrapped in subtlety the toast of the barrels. The palate is creamy, with complex, balanced taste, filled with the fruit with some minerality.

It should be consumed at a temperature of 8 - 10° C.

**Available format:** 750 ml.

