

WINE TYPE: White wine

GRAPE VARIETIES: 60% Maria-Gomes + 20% Bical + 20% Arinto

WINEMAKER: Osvaldo Amado

APPEARANCE: Crystalline.

COLOUR: Defined lemon colour.

FLAVOUR: Fruity, young with citrus nuances.

TASTE: Fruity, fresh and harmonious.

WINEMAKING PROCESS: Total destemming, soft pressing, natural static

clarification and alcoholic fermentation at 16°C.

AGEING: A minimum of 1 month in bottle.

LONGEVITY: Up to 12 months.

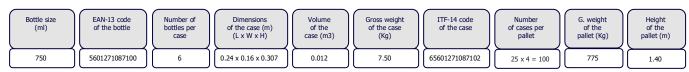
SERVING SUGGESTIONS: Ideal for leisure times. It goes well with light cold meat, stewed or grilled white meat, roasted fish and shellfish. Drink at 6/8°C.

ANALYTICAL PARAMETERS:

Alcoholic level: 12.0% **pH:** 3.35

Total acidity: 5.3 g/l Total sugars: 2.7 g/l





Ingestion by pregnant women and groups allergic to sulphites is not advisable. The minimum legal drinking age must be respected.







