

YEAR: 2017

ALCOHOLIC STRENGTH:
13%

REGION:
BAIRRADA

DENOMINATION:
DOP BAIRRADA

TASTING NOTES:
CITRUS COLOR WITH GREENISH TONES, FRUITY AROMA WITH EXOTIC NUANCES AND QUITE COMPLEXITY. STRUCTURED, GOOD VOLUME OF MOUTH, HARMONIOUS AND WITH A VERY ELEGANT FRESHNESS.

AWARDS:
GOLD MEDAL - PORTUGAL WINE TROPHY | MAY 2017



_Country: Portugal
_Region: Bairrada
_Type of wine: White Wine
_Grape varieties: 40% Cercial, 40% Chardonnay e 20% Arinto
_Classification: DOP
_Harvesting year: 2017
_Production: 4500 bottles/bottle of 750ml
_Oenologist: Pedro Andrade
_Vinification: Crush with total destemming, alcoholic fermentation at 16°C. Prolonged skin maceration.
_Alcoholic strength: 13%vol.
_Total acidity: 6,5g/l
_pH : 3,2
_Sugar: 2,0gr/l

TASTING NOTES:
_Aspect: Limpid
_Color: Citrus with greenish tones.
_Aroma: Fruity aroma with exotic nuances and quite complexity.
_Taste: Structured, good volume of mouth, harmonious and with a very elegant freshness.
_Consumption: 10 to 12 years
_Serving suggestions: Serve with delicacies of Mediterranean cuisine based on fish, white meats, light
Should be consumed at a temperature of 8°C.
_Bottle: 750ml

_Packaging: Cardboard boxes with 6 bottles of 750ml

_Bottles per pallet: 576bottles=96(12x8) Boxes per pallet

DENOMINAÇÃO DE ORIGEM PROTEGIDA
BAIRRADA