

RAPARIGA DA QUINTA

White Wine

Colheita Seleccionada 2021

VINHO REGIONAL ALENTEJANO

GRAPE GROWING

Climate: Continental Mediterranean climate; high daily temperatures in the summer months; remarkable diurnal temperature range.

Soils: Clay loam soils with granite and schist mother rock..

Vineyard area: 20 hectares

Grape varieties: 62% Antão Vaz, 23% Roupeiro, 15% Arinto

Vine Training: Bilateral cordon

WINEMAKING

Winemaking process: The grapes bunches were carefully picked and sorted by hand at the winery. They were gently pressed in a pneumatic press and the juice remained for 48 hours at low temperatures to decant. It was then racked off its lees and was inoculated with selected yeasts. Fermentation took place in temperature controlled stainless-steel vats.

ANALYSIS

Álcool: **13 %**

Acidez Total: **5,2 g/L**

pH: **3,33**

Acidez volátil: **0,37 g/L**

Açúcares totais (glucose e frutose): **0,7 g/L**

Tasting notes: Bright yellow colour, with delicate aromas of tropical fruit. Good volume on the palate, showing lots of freshness and a balanced acidity. The finish is fresh, with pleasant fruity notes.

Food pairing suggestions: This is the ideal wine to accompany seafood and fish, as well as salads and white meat dishes.

Serving Temperature: 10-13°C



ALENTEJO · PORTUGAL

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