

arinto da Peceguina

Technical Specifications

Country

Portugal

Region

Alentejo/Albernôa

Classification

Alentejo Regional Wine

Type White

Vintage

2015

Grape Variety

Antão Vaz 100%

Vine Area

35 hectares

Soil Type

Free-draining schist soil

Vinification

The grapes were hand harvested at the first hours of the day into 12Kg boxes. After sorting and selection the grapes were destemmed and softly pressed. Fermentation occurred at low temperatures in stainless steel tanks.

Tasting Notes

The freshness of the bouquet stands out surrounded by citrus notes and lime tree leaves, very accurate, tense and harsh. The palate is dominated by a firm acidity, with delicate notes of lime and lemon, showing a slight dryness in the background, with good endurance.

Bottling July 2016

July 2016

Production 5220 Bottles

Chemical Analysis

Alcohol Content: 13% by Vol. Total Acidity: 6.1 g/L Tartaric Acid pH: 3.25

