



ALANDRA

WHITE 2015

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Philosophy: Entry point wine with a fresh and fruity profile, obtained from blending a wide range of wines to guarantee a consistent quality.

Harvest Year: A dry winter followed by above average temperatures in spring and summer, gave rise to an early start to the harvest. Although temperatures continued to be high, there was no extreme heat during the vintage, and the dry conditions were excellent for fruit quality, producing wines with intense, persistent, aromatic fruit.

Grapes Varieties: Antão Vaz, Perrum, Arinto.

Vinification: Blending, stabilization, filtration.

Bottling: From January 2016

Chemical Analyses:

Alcohol: 12,5%

Total Acidity: 6,50 g/l

pH: 3,25

Reducing Sugar: 1,3 g/l

Wine makers: David Baverstock and Sandra Alves.

Colour: Crystal clear citric.

Aroma: Fresh and lemony.

Palate: Light, balanced, youthful fruit.

Ideal Consumption Date: 2016-2017

Formats Available: 375 ml, 750 ml, 3 L e 5 L