



VERDELHO 2015

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Philosophy: This unique, balanced, aromatic varietal expresses the true potential of this variety allied to the Estates complex soil geology and climatic conditions.

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.

Viticulture:

Soil Type: Granite/schist base with clay/loam soil.

Average age of vines: 11 years.

Grapes Varieties: Verdelho.

Vinification: Cold storage, bunch sorting, whole bunch pressing, cold settling, temperature controlled fermentation, centrifuging, cold stabilization and filtration.

Bottling: December 2015 and January 2016.

Chemical Analyses:

Alcohol: 13,5%

Total Acidity: 6,8 g/l

pH: 3,12

Reducing Sugar: 1,6 g/l

Wine makers: David Baverstock and Sandra Alves.

Colour: Crystal clear, citric colour with touches of green.

Aroma: Typical varietal characters, showing tropical passion fruit and tangerine, with floral, jasmine notes.

Palate: Fresh, elegant, tight palate with mineral notes and a long finish with cleansing acidity.

Ideal Consumption Date: 2016-2019

Formats Available: 750 ml