

VERDELHO

WHITE 2016

VINHO REGIONAL ALENTEJANO

Concept: 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 wetter and cooler than average Spring season resulted in ideal conditions for fungal disease and great care was needed in the vineyard to avoid mildew problems. This cool weather meant that the growing season began two weeks later than normal, and despite the heat of the summer months, vintage began around 10 days later than normal. The hot weather continued throughout the harvest, fruit condition was excellent. Despite the heat, sugar levels were normal and acidities a little lower than normal.

Viticulture:

Soil Type: Granite/schist base with clay/loam soil.
Average age of vines: 11 years.

Grape Varieties: Verdelho.

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

Bottling: December 2016 and January 2017.

Chemical Analyses:

Alcohol: 13,2%
Total Acidity: 6,0 g/l
pH: 3,18
Reducing Sugar: 2,1 g/l

Formats Available: 750 ml.

Wine makers notes by: David Baverstock and Sandra Alves.

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

Aroma: Typical varietal characters, showing tropical passion fruit, tangerine and limes.

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

