

HERDADE BARRANCO DO VALE

ANTÃO VAZ RESERVA 2021



Winemaker: Engº João do Ó

TASTING NOTE:

COLOR: Citrus.

Notes of ripe white fruit, some candied apricot. Deep wine with slight notes of well-integrated wood, giving it structure and a strong, elegant body.

WINEMAKING TECHNOLOGY: Hand-picking harvest into 12 kg boxes to preserve the grapes' full quality. Slow, low-temperature fermentation for enhanced aroma extraction. Subsequent aging for 18 months on fine lees with regular stirring for greater smoothness and complexity.

PRESERVATION: Bottles must be protected from sunlight without oscillating or vibrating, in a completely or partially horizontal position, with the wine in contact with the cork, in a cool place (between 10 and 15°C) and without oscillating or vibrating.

SERVICE

TEMPERATURE:

Should be served at 12°C

RECOMENDATIONS:

Oven-baked fish, cod dishes.

Type:	White Wine
Grape Variety:	Antão Vaz
Region	Algarve
Soils:	Clay-Sandy and Shale
Vintage:	2021
Alcohol Content:	13 %
Total Acidity:	5,38 g/L
Volatile Acidity:	0,23 g/L
Residual Sugar:	0,6 g/L
pH:	3,28

PACKAGING 75CL - Cardboard box of 6 units

BAR CODE: 750ml – 5600287072247