

HERDADE BARRANCO DO VALE

ARINTO E ALVARINHO RESERVA 2021



TASTING NOTE:

COLOR: Citric.

Citrus fruit notes and some green apple provided by the Arinto, combined with the tropicality of lychee and pineapple from the Alvarinho, supported by deep acidity and a full body.

WINEMAKING TECHNOLOGY: Hand-picking harvest into 12 kg boxes to preserve the grapes' full quality. Slow fermentation at a low temperature for greater extraction of aromas. Subsequent aging for 12 months on fine lees with regular stirring for greater unctuousness 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 9-11°C

RECOMENDATIONS:

A very versatile, relaxed and fun wine that goes well with sun, pool and friends!

Type:	White Wine
Grape Variety:	Arinto e Alvarinho
Region	Algarve
Soils:	Clay-Sandy and Shale
Vintage:	2021

Alcohol Content:	13,5 %
Total Acidity:	5,79 g/L
Volatile Acidity:	0,3 g/L
Residual Sugar:	1,2 g/L
pH:	3,35

Enólogo: Engº João do Ó

PACKAGING 75CL - Cardboard box of 6 units

BAR CODE: : 750ml – 5600287072254