

HERDADE BARRANCO DO VALE

BLEND BRANCO RESERVA 2023



Enólogo: Engº João do Ó

TASTING NOTE:

COLOR: Citric.

Made from Antão Vaz, Arinto, and Alvarinho grape varieties. It's a tropical wine with citrus and white fruit notes. Its minerality and floral nuances are good. The palate is accentuated by the excellent natural acidity provided by the Arinto, resulting in a very elegant and vibrant wine.

WINEMAKING TECHNOLOGY: Hand-picking harvest into 12 kg boxes to preserve the grapes' full quality. Vinification at a controlled temperature for 15 days, followed by a 12-month aging on fine lees for greater unctuousness and complexity. Aged for 12 months before bottling.

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 11-13°C

RECOMENDATIONS:

Goes well with seafood, salads, grilled fish, and Italian cuisine.

Type:

White Wine

Grape Variety:

Antão Vaz, Arinto e Alvarinho

Region

Algarve

Soils:

Clay-Sandy and Shale

Vintage:

2023

PACKAGING 75CL - Cardboard box of 6 units

BAR CODE: 750ml – 5600287072322

Alcohol Content: 13 %

Total Acidity: 6,33 g/L

Volatile Acidity: 0,2 g/L

Residual Sugar: 0,7 g/L

pH: 3,18