

HERDADE BARRANCO DO VALE CHARDONNAY RESERVA 2021



TASTING NOTE:

COLOR: Citric.

Nose - White and yellow fruits (quince/peach) with soft citrus and spicy notes.

Palate - Good volume, structured, creamy notes, long and complex mineral finish.

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 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 10-12°C

RECOMENDATIONS:

It goes well with meat or poultry dishes and intensely flavored fish.



Winemaker: Engº João do Ó

PACKAGING 75CL - Cardboard box of 6 units

BAR CODE: 750ml – 5600287072193

Type:	White Wine
Grape Variety:	Chardonnay
Region	Algarve
Soils:	Clay-Sandy and Shale
Vintage:	2021
Alcohol Content:	13 %
Total Acidity:	6,11 g/L
Volatile Acidity:	0,35 g/L
Residual Sugar:	1,5 g/L
pH:	3,18