



Winemaker: Engº João do Ó

PACKAGING 75CL - Cardboard box of 6 units

BAR CODE: 750ml – 5600287072421

HERDADE BARRANCO DO VALE

VIOGNIER CURTIMENTA RESERVA 2025



TASTING NOTE:

COLOR: Wine with a deep golden color.

A wine of great aromatic intensity. White stone fruit notes—reminiscent of apple and pear—combined with hints of citrus and tropical fruit, create a complex nose.

Dry and full-bodied, with a long, balanced finish.

WINEMAKING TECHNOLOGY: Hand-picking harvest into 12 kg boxes to preserve the grapes' full quality.

Destemmed grapes followed by a 5-day pre-fermentation skin maceration to extract aromas; fermentation with seeds and skins for 3 weeks at a controlled temperature. Pressing of the solids after fermentation, followed by 9 months of aging in tanks prior to 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 10-12°C

RECOMENDATIONS:

It goes well with strong cheeses and more complex fish dishes such as octopus, cataplana, or even codfish.

Type:	White Wine
Grape Variety:	Viognier
Region	Algarve
Soils:	Clay-Sandy and Shale
Vintage:	2025
Alcohol Content:	12 %
Total Acidity:	6,3 g/L
Volatile Acidity:	0,44 g/L
Residual Sugar:	< 1,5 g/L
pH:	3,61