



Portalegre DOC White – 75 cl (2017)

CONCEPT

Lost in time, inside the Natural Park of the São Mamede Mountains, we find secular vineyards with an immense variety of grapes. To the Portalegre White has been assigned the mission to reflect the ancestry of the wine production in this area, stressing the fresh and elegant character provided by altitude.

WINEMAKING

Hand selection of the best grapes from the old vineyards. Soft pressing and natural fermentation, without addition of yeast, in 500l French oak barrels and in small vats. Aged on fine lees for ten months.

TASTING NOTES

Complex nose with notes of clay and chalk. Fruity notes of apricot, grapefruit and hints of spices and aromatic herbs. Big volume, structure and freshness in the mouth, with a large tasting beginning and a tense and long final, which provides it a great gastronomic aptitude.

HOW TO SERVE

Roasted fish in the oven, fish stew, fish and seafood rice, codfish, octopus, poultry meat and Japanese food.

GRAPE VARIETIES

Bical.

ANALYSIS

- **Alcohol Content:** 12,5% vol.
- **Total Acidity:** 5,6 g/dm³.
- **Residual Sugar:** <0,7 g/dm³.
- **Total SO₂:** 100 mg/dm³.
- **pH:** 3,36.

Good Practices in Transportation and Warehousing

To prevent early changes in the organoleptic and physical-chemical properties of a wine, it must be transported and stored in good environmental conditions, including temperature (10-12 °C or 50 - 53 °F) and humidity (50-80%).

| PACKAGE | BOTTLES / CASES | DIMENSIONS (L x W x H) | GROSS WEIGHT | NET WEIGHT | EAN / ITF |
|---------|--------------------------|---------------------------|--------------|------------|----------------|
| | 1 Bottle | 7,8 x 7,8 x 31,50 cm | 1,470 Kg | 0,75 Kg | 5600759207153 |
| | 6 Bottles / 1 case | 31,6 x 24 x 16 cm | 9,80 Kg | 4,50 Kg | 65600759207155 |
| | 594 Garrafas / 99 caixas | 120 x 80 x 146 cm | 993 Kg | 445 Kg | --- |
| | | | | | |