



Sauvignon Blanc - Verdelho 2021

Regional Península de Setúbal



VARIETIES Sauvignon Blanc, Verdelho

HARVEST Late August

ORIGIN Vineyards in Fernando Pó, Palmela

SOIL Sandy

CLIMATE Mediterranean

VINIFICATION Fermentation in stainless steel vats with temperature controlled to 15°C, followed by ageing in half-barrels of French and American oak, and a 4-month period of batonnage.

RECOMMENDED STORAGE TIME 4 years

TASTING NOTES A green-tinted white wine with an intense aroma, notes of tropical fruit and a floral touch that integrates well with the woodiness. Elegant and refreshing on the palate, with good acidity. A pleasant, long-lasting final note.

ALCOHOLIC CONTENT 13.5% vol.

TOTAL ACIDITY 5.02 g tartaric acid/dm³

PH 3.52

RESIDUAL SUGAR 4 g/dm³

SERVING SUGGESTIONS Serve with fish, bouillabaisse, salads and white meat.

OENOLOGIST Jaime Quendera

Case of 6 bottles	L x W x H (mm) 306 x 238 x 164	Gross Weight 8.100 Kg	Liquid Weight 4.50 Kg	Volume 0.750 L	EAN UNI UPC 5608527000944	EAN SCC Case 15608527000941
Euro-pallet 1.20 x 0.80 m	Cases per layer 10	Layers 7	Cases per pallet 70	Bottles per pallet 420	Total Weight 587 Kg	Liquid Weight 315 Kg
					L x W x H (cm) 120 x 80 x 130	