

António Saramago Superior White

António Saramago

Vinho Branco, Península de Setúbal, 2017, 75cl



Wine-making and maturation

Fermented in stainless steel vats at 14° C. Aging for 7 months in new French oak barrels.



Pairing

Oven roasted fish, grilled fish and aged cheese.



Tasting notes

Bright lemon color. Aroma of lime, stone fruit, light herbaceous, light white pepper with some smoked toast to complement. Notes of grapefruit, toast, strong presence of white pepper, well integrated wood to enhance the volume at the end of the mouth. Excellent persistence.



Alcohol content

13%



Grape Varieties

Antão Vaz, Arinto



Logistical information

Europalet with 68 cardboard boxes with 6 bottles
Bottle weight: 1.25
Box weight: 8
EAN: 5600378370634

