

Terras do Suão Reserva White

Terras do Suão

Vinho Branco, Alentejo, 2022, 75cl



Wine-making and maturation

Gentle pressing, clarification in a vat at a controlled temperature of 10°C to separate coarser particles and sediments. Alcoholic fermentation at a controlled temperature of 15-17°C, with the addition of selected yeasts, for 7 days. Ageing for 3 months in French oak



Pairing

Alentejo cheeses, baked cod, açordas and migas.



Tasting notes

Citrus yellow colour, aromatic profile and good intensity and persistence with aromatic notes of ripe yellow-fleshed fruit, especially nectarine. The palate has volume and an unctuous texture. Balanced finish.



Alcohol content

12.5%



Grape Varieties

Roupeiro e Antão Vaz



Logistical information

Europalet with 80 cardboard boxes with 6 bottles
Bottle weight: 1.37
EAN: 5602417106525

