

Vento Suão white

Terras do Suão

Vinho Branco, Alentejo, 2022, 75cl



Wine-making and maturation

"Gentle pressing, clarification in a vat under a controlled temperature, separating the coarsest particles and coarser sediments. Alcoholic fermentation under a controlled temperature of 15-17°C, with the addition of yeasts for a period of 7 days. Ageing in stainless steel vats on fine lees."



Pairing

White meats, baked fish and traditional starters.



Tasting notes

Citrus yellow colour, fruity aroma with hints of pineapple in syrup and a fresh floral character. Accentuated freshness that makes it balanced on the palate and with a harmonious finish."



Alcohol content

12.5%



Grape Varieties

Roupeiro e Antão Vaz



Logistical information

Europallet with 100 cardboard boxes with 6 bottles

Bottle weight: 1.16

EAN: 5602417106501

