

Biaia White

Quinta da Biaia

Vinho Branco, Beira Interior, 2019, 75cl



Wine-making and maturation

Fresh grapes at their ideal point of ripeness, hand-picked into 20 kg boxes, are transported to the winery where they were subject to careful selection by hand, destemming, gentle crushing. They are pressed in a pneumatic press, the resulting must, in stainless steel vats, decanted at 8°C for 48 hours. The alcoholic fermentation took place at a controlled temperature of 12°C for 30 days, at the end of which it aged for 8 months with stirring of the fine lees.



Tasting notes

A mineral wine with notes of citrus, white flowers and pineapple, with a persistent and very fresh taste.



Alcohol content

12%



Grape Varieties

Síria, Fernão Pires, Arinto



Logistical information

Europalette with 105 cardboard boxes with 6 bottles

Bottle weight: 1.2

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