

ATRELADOS DO MONTE

GRANDE ESCOLHA WHITE



REGION
Portugal

CLASSIFICATION
Regional Alentejo Wine

VINTAGE
2016

VARIETIES
Arinto, Antão Vaz &
Viognier

SOIL TYPE
Clay-limestone.

VITICULTURE
Grapes manual and mechanically harvested.

VINIFICATION

- Distinguing with minimal crushing directly to the press.
- Contact with the skins during a smooth and progressive pressing.
- Fermentation in stainless steel vats at low temperatures and stage in fine lees for 6 months.
- Part of the lot (30%) was aged in French oak barrels for 6 months.

ANALYSIS
Alcohol content: 13%
Total acidity: 5,6g/L; pH: 3,55
Reduction sugar: 1,8g/L

TASTING NOTE
Presents volume and complexity thanks to the contact with the lees, both in french oak barrel and in stainless steel tanks. This process gave this wine an outstanding acidity yet still balanced and its yellow and greenish colour. The nose presents notes of ripe fruit and fresh grass. Its minerality makes it possible to enjoy this wine on its own as well as pairing it with fish and meat.

CHIEF WINEMAKER
Pedro Pereira Gonçalves

ASSISTANT WINEMAKER
Vasco Rosa Santos

UNIT SALE	HEIGHT (cm)	WIDTH (cm)	DEPTH (cm)	WEIGHT (kg)	PALLETIZ. (bx)	BASE	LEVELS	PALLET
...	33	7	7	1,2	1	25	4	100 cx
SHIPPING BOX	CAPACITY	LENGTH (cm)	WIDTH (cm)	HEIGHT (cm)	WEIGHT (kg)	EURO PALLET	HEIGHT (cm)	WEIGHT (kg)
...	6 BOTTLES	15	23	33	7,2	120 x 80	142	720