

ATRELADOS DO MONTE

WHITE



REGION
Portugal

CLASSIFICATION
Regional Alentejo Wine

VINTAGE
2016

VARIETIES
Arinto, Antão Vaz and
Viognier

SOIL TYPE
Clay-limestone.

TASTING NOTE

Lot of typical varieties of the region. Nose with yellow fruit, citric and notes of mature peach. It accompanies well light dishes of half fat fish and white meats due to the freshness that it shows and its intense character. Due to the freshness it is allowed to warm up a bit in the glass without losing the desire to drink it.

CHIEF WINEMAKER
Pedro Pereira Gonçalves

VITICULTURE
Grapes manual and mechanically harvested.

VINIFICATION

- Pressing in pneumatic press.
- Alcoholic fermentation and aging at low temperatures (14°C) in stainless steel tanks with regular *battonage*.

ANALYSIS
Alcohol content: 12,5%
Total acidity: 5,9g/L; pH: 3,1
Reduction sugar: 2,8g/L

ASSISTANT WINEMAKER
Vasco Rosa Santos

UNIT SALE	HEIGHT (cm)	WIDTH (cm)	DEPTH (cm)	WEIGHT (kg)	PALLETIZ. (bx)	BASE	LEVELS	PALLET
5602182390334	33	7	7	1,2	1	25	4	100 cx
SHIPPING BOX	CAPACITY	LENGHT (cm)	WIDTH (cm)	HEIGHT (cm)	WEIGHT (kg)	EURO PALLET	HEIGHT (cm)	WEIGHT (kg)
15602182390331	6 BOTTLES	15	23	33	7,2	120 x 80	142	720