



# GUARDA RIOS

WHITE



**REGION**  
Portugal

**CLASSIFICATION**  
Regional Alentejo Wine

**VINTAGE**  
2017

**VARIETIES**  
Antão Vaz (80%) and  
Arinto (20%)

**SOIL TYPE**  
Clay-limestone.

**VITICULTURE**  
Grapes manual and mechanically harvested.

**VINIFICATION**

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

**ANALYSIS**  
Alcohol content: 12,7%  
Total acidity: 5,8g/L; pH: 3,3  
Reduction sugar: 2,5g/L

**TASTING NOTE**  
This wine is all about yellow fresh fruit like mango or citrus fruits and a very well present acidity. It goes well with light dishes such as fish and low fat meats.

**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
5602182310332	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)
15602182310339	6 BOTTLES	15	23	33	7,3	120 x 80	142	720