

*Produto de Portugal*



## COUTADA VELHA SIGNATURE



**CLASSIFICATION**  
Regional Alentejano Wine

**VINTAGE**  
2017

**VARIETIES**  
Antão Vaz, Arinto & Viognier

**SOIL TYPE**  
Clay-limestone with some granite.

**VITICULTURE**  
Grapes manual and mechanically harvested

**VINIFICATION**

- Minimal crushing at low temperatures (2°C) in light contact with the grape's skins in the press.
- Partially fermented in new barrels and with an aging period of 6 months.

**ANALYSIS**  
Alcoholic content: 13%  
Total acidity: 5,4g/L; pH:3,40  
Reduction sugars: 1,8 g/L

**TASTING NOTES**  
The two grape varieties, Arinto and Antão Vaz, the most important white grape varieties in the region, in harmony with Viognier, introduce this wine a complexity of aromas and flavors that are ideal for a wine that is conceived to be at the table. The light maceration, the wood present but not overwhelming and the lively acidity, make this wine an ideal one to be at the table with condimented and structured dishes.

**CHIEF WINEMAKER**  
Pedro Pereira Gonçalves

**ASSISTANT WINEMAKER**  
Vasco Rosa Santos

**BOTTLE** 0.75CL | 33 x 7 x 7cm / 1.2kg  
**CASE** 6 BOTTLES | 33 x 23 x 15cm / 7.2kg  
**PALLET** | 100 cases / 25 levels / 120 x 80 x 147cm / 770kg

**BOTTLE EAN** | 5602182440336  
**CASE EAN** | 15602182440333  
**TARIFF CODE** | 22042179 10