

Produto de Portugal



COUTADA VELHA SIGNATURE



CLASSIFICATION
Regional Alentejano Wine

VINTAGE
2018

VARIETIES
Antão Vaz, Arinto & Viognier

SOIL TYPE
Clay-limestone

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	30 x 8 x 8cm / 1.3kg
CASE 6 BOTTLES	30 x 27 x 18cm / 8kg
PALLET	80 cases / 5 levels / 120 x 80 x 150cm / 640kg

BOTTLE EAN	5602182440336
CASE EAN	15602182440333
TARIFF CODE	22042179 10