



# DONA VITÓRIA

## GRANDE ESCOLHA WHITE



### CLASSIFICATION

Vinho Regional Alentejano

### VINTAGE

2019

### GRAPE VARIETIES

Antão Vaz, Arinto & Viognier

### SOIL TYPE

Clay-limestone

### VITICULTURE

Grapes manually and mechanically harvested.

### VINIFICATION

Soft crushing at low temperatures (2°C) with minimum skin contact. Initial fermentation in stainless steel vats, finishing in new and used barrels. Aged for 6 months in oak barrels.

### TASTING NOTE

A balanced blend made up by the strong presence of Viognier and the body and freshness of Antão Vaz and Arinto. The light toasted wood notes and the predominant aromas of fruit like peach and apricot, the freshness of citrus fruit such as tangerine, make this wine the perfect companion at the table. It can be stored in a cellar for 3 years.

### ANALYSIS

Alcohol content: 12,5%

Total acidity: 5,18g/L; pH:3,14

Reduction sugar: 1,8 g/L

### WINEMAKER

Pedro Pereira Gonçalves

### ASSISTANT WINEMAKER

Vasco Rosa Santos

<b>BOTTLE 0.75L</b>	30 x 8 x 8cm / 1.3kg
<b>CASE 6 BOTTLES</b>	30 x 27 x 18cm / 8kg
<b>PALLET</b>	80 cases / 5 levels / 120 x 80 x 150cm / 640kg
<b>BOTTLE EAN</b>	5602182452339
<b>CASE EAN</b>	15602182452336
<b>TARIFF CODE</b>	2204217910