



# GUARDA RIOS

WHITE



**REGION**  
Portugal

**CLASSIFICATION**  
Regional Alentejo Wine

**VINTAGE**  
2018

**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: 13%  
Total acidity: 5,6g/L; pH: 3,45  
Reduction sugar: 2,3g/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

**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** | 5602182310332  
**CASE EAN** | 15602182310339  
**TARIFF CODE** | 2204217910