



# GUARDA RIOS

WHITE



## REGION

Alentejo

## CLASSIFICATION

Regional Alentejo Wine

## GRAPE VARIETIES

Antão Vaz and Arinto

## VINTAGE

2020

## SOIL TYPE

Clay-limestone.

## VITICULTURE

Grapes manually and mechanically harvested.

## VINIFICATION

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

## ANALYSIS

Alcohol content: 13%

Total acidity: 5,6g/L; pH: 3,6

Reduction sugar: 2,35g/L

## TASTING NOTE

A blend of typical grape varieties from the Alentejo region: Antão Vaz and Arinto. Marked by fresh yellow fruit, mango, citrus fruit, freshness and well pronounced acidity. It pairs well with medium-fat fish dishes and white meats due to its intense character.

## CHIEF WINEMAKER

Pedro Pereira Gonçalves

## WINEMAKER

Vasco Rosa Santos

<b>BOTTLE 0.75L</b>	33 x 7 x 7cm / 1.2kg
<b>CASE 6 BOTTLES</b>	33 x 23 x 15cm / 7.2kg
<b>PALLET</b>	100 cases / 4 levels / 120 x 80 x 132cm / 720kg
<b>BOTTLE EAN</b>	5602182310332
<b>CASE EAN</b>	15602182310339
<b>TARIFF CODE</b>	2204217910