



# GUARDA RIOS

## SIGNATURE WHITE



**CLASSIFICATION**  
Regional Alentejo Wine

**VINTAGE**  
2019

**VARIETIES**  
Antão Vaz, Arinto, Viognier  
& Semillon

**SOIL TYPE**  
Clay-limestone

**VITICULTURE**  
Grapes manually and mechanically harvested.

**VINIFICATION**

- Destemming with minimal crushing directly to the press.
- Skin contact during a smooth and progressive pressing.
- Fermentation in stainless steel vats at low temperatures and aging in fine lees for 6 months.
- Part of the blend (30%) was aged in French oak barrels for 6 months.

**ANALYSIS**  
Alcohol content: 13%  
Total acidity: 5,8g/L; pH: 3,38  
Reduction sugar: 1,8 g/L

**TASTING NOTE**  
Presents volume and complexity thanks to the contact with the lees, both in french oak barrels and in stainless steel tanks. This process gave this wine an outstanding acidity yet still balanced and its yellow and greenish color. The nose presents notes of ripe fruit and fresh grass. Its minerality makes it possible to enjoy on its own, as well as accompanied by fish and meat dishes.

**CHIEF WINEMAKER**  
Pedro Pereira Gonçalves

**ASSISTANT WINEMAKER**  
Vasco Rosa Santos

<b>BOTTLE</b> 0.75L	33 x 7 x 7cm / 1.2kg
<b>CASE</b> 6 BTLS	33 x 23 x 15cm / 7.2kg
<b>PALLET</b>	100 cases / 4 levels / 120 x 80 x 132cm / 720kg
<b>BOTTLE EAN</b>	5602182350338
<b>CASE EAN</b>	15602182350335
<b>TARIFF CODE</b>	22042179 10