



GUARDA RIOS

SIGNATURE WHITE



CLASSIFICATION
Regional Alentejo Wine

VINTAGE
2020

GRAPE 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: 5,5g/L; pH: 3,3
Reduction sugars: 1,8 g/L

TASTING NOTE
It presents volume and complexity due to the interaction with lees in oak barrels and in stainless steel tanks. It has a strong but balanced acidity and yellow color with hints of green. The nose presents notes of ripe fruit and fresh cut grass. Its minerality makes it possible to enjoy on its own or to pair with lean meats or fish dishes.

CHIEF WINEMAKER
Pedro Pereira Gonçalves

WINEMAKER
Vasco Rosa Santos

BOTTLE 0.75L	33 x 7 x 7cm / 1.2kg
CASE 6 BTLs	33 x 23 x 15cm / 7.2kg
PALLET	100 cases / 4 levels / 120 x 80 x 132cm / 720kg
BOTTLE EAN	5602182350338
CASE EAN	15602182350335
TARIFF CODE	2204217910