

Produto de Portugal



COUTADA VELHA



CLASSIFICATION
Regional Alentejano Wine

VINTAGE
2017

VARIETIES
Antão Vaz, Arinto & Alvarinho

SOIL TYPE
Clay-limestone

VITICULTURE
Grapes manual and mechanically harvested

VINIFICATION

- Minimal crushing at low temperatures (2°C) in light contact with the grape's skins in the press.
- Partially fermented in new barrels and with an aging period of 4 months.

ANALYSIS
Alcoholic content: 13%
Total acidity: 5,4g/L; pH:3,40
Reduction sugars: 1,8 g/L

TASTING NOTES
Wine of a classic Alentejo profile that shows how the aging in old barrels did not take away any freshness. It presents an evident minerality, perfect in the combination with a plate of grilled fish or more condimented fish dishes. To the Antão Vaz and Arinto varieties, the Alvarinho variety joins the lot to add freshness and intensity.

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 | 5602182430337
CASE EAN | 15602182430334
TARIFF CODE | 22042179 10