

*Produto de Portugal*



## COUTADA VELHA



**CLASSIFICATION**  
Regional Alentejano Wine

**VINTAGE**  
2018

**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 | 30 x 7,5 x 7,5cm / 1.4kg  
**CASE** 6 BOTTLES | 30 x 27 x 18cm / 8kg  
**PALLET** | 80 cases / 5 levels / 120 x 80 x 150cm / 640kg

**BOTTLE EAN** | 5602182430337  
**CASE EAN** | 15602182430334  
**TARIFF CODE** | 22042179 10