

# <u>antão</u> vaz

## **Technical Specifications**

Country

Portugal

Region

Alentejo/Albernôa

Classification

Alentejo Regional Wine

Type

White

Vintage

2015

**Grape Variety** 

Antão Vaz 100%

**Vine Area** 

35 hectares

**Soil Type** 

Free-draining schist soil

#### Vinification

The grapes were hand harvested at the first hours of the day into 12Kg boxes. After sorting and selection the grapes were destemmed and softly pressed. Fermentation occurred in stainless steel vats at low temperatures.

### **Tasting Notes**

O Antão Vaz da Peceguina 2015 reveals a fresh and typical aroma of this variety with notes of exotic fruit and slightly floral. In the palate the attack is fresh and fruity with good volume and structure but balanced by a good acidity. Medium long finish.

Bottling

February 2015

**Production** 

9333 Bottles

#### **Chemical Analysis**

Alcohol Content: 13,5% by Vol. Total Acidity: 5.7 g/L Tartaric Acid pH: 3.28

