



Tasting Notes

Country of Origin
Portugal

Region

Alentejo / Albernôa

Appelation

Vinho Regional Alentejano

Category

White

Vintage

2015

Grape Varieties

Antão Vaz 45% Verdelho 20%

Arinto 35%

Vineyard Area

35 ha

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 vat at low temperatures.

Tasting Notes

The 2015 Monte da Peceguina Branco edition reveals a fresh and exuberant nose with notes of white pulp fruits, floral hints involved by a mineral background. The palate is fresh, medium bodied and very fruity. Medium long finish.

Bottling

December 2015

Chemical Analysis

Alcohol Content: 13.5 % by Vol. Total Acidity: 4.8 g/l Tartaric Acid pH: 3.28

