

Tasting Notes

Country of Origin . Portugal

Region . Alentejo / Albernoa

Appelation . Vinho Regional Alentejano

Category . Branco | Vintage . 2018

Grapes . Antão Vaz 44%, Arinto 27%, Verdelho 21%, Roupeiro 8%

Vineyard Area . 35 Acres | Soil Type . Schist based soil

Vinification

The grapes are manually picked in the early hours of the day and put into boxes of 12Kg. After selection and sorting, the grapes were removed from their stalks and gently pressed. Fermentation at low temperatures in stainless steel tanks.

Tasting Notes

The 2018 edition of White Monte da Peceguina is still dominated by the freshness and purity of the fruit. Good aromatic intensity and a light floral note. Very rich and refined in the mouth, an elegant and refined White Peceguina that finishes with a slight dryness.

Bottling . March 2019

Production . 100.000 Bottles 0.75L

Alcohol Content . 13% | PH . 3.32

Total Acidity: 5.6g/l Tartaric Acid

Bottle . Capacity (I): 0,76 Model . Bordalesa Sedução Dimensions (cm) . Ø 7,6 x (height) 31,3 | Weight (kg) . 1,36 EAN bar code (bottle) . 5600361360895

Box . Dimensions (cm): (I) 32 x (w) 24,3 x (h) 17 Weight (kg): 8,5 | Number of bottles: 6 ITF bar code (box): 15600361360427

Pallet (euro) Cases/Layer: 10 | Layers/pallet: 9 Weight (kg): 765 Length . 1,20m | Width . 0,80m | Height . 1,70m

Monte da Peceguina

