



Technical Specifications

Country

Portugal

Region

Alentejo/Albernôa

Classification

Alentejo Regional Wine

Type White

Vintage 2015

Grape Variety

Verdelho 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.

Taste

The Verdelho da Peceguina 2015 is very aromatic with exuberant notes of green apple and cutted grass and mineral. In the palate the wine is intense and fresh due to its good acidity. Long finish.

Bottled

February 2016

Production

6266 Bottles

Analysis:

Alcohol Content: 13 % by Vol. Total Acidity: 5.4 g/L Tartaric Acid pH: 3.33

