



TECHNICAL SHEET

GENERAL INFORMATION

Vintage: 2020

Region: IG Tejo

Variety: Fernão Pires

VINEYARD

Altitude: 50 m

Soil: Sandy soil

Orientation: East-West

VINIFICATION

The grapes are harvested by hand, only during the morning to preserve maximum of the nightly freshness and preserving maximum quality. When they arrive at the cellar they are subjected to a rigorous sorting, being subjected to a gentle pressing, followed by total fermentation in barrels of 500L. After fermentation, a 10-month stage was chosen, during which the fine lees are kept in suspension. Before bottling the wine goes through a 3-month internship in Stainless Steel, followed by a 10-month stage in bottle.



VINTAGE DATE

August 21th 2020

ANALYSIS

Alcohol: 11,5%

Total acidity: 5,69 g/L

Residual Sugar: <0.6 g/L

pH: 3.35

TASTING NOTES

Color: Straw Yellow

Aroma: Nose reminiscent of lychees, mandarins and a combination of citrus and vanilla.

Flavor: Full and harmonious, with good structure and balanced acidity. Persistent end of mouth.

LOGISTIC INFORMATION

Bottling Date: July/2021

Closure: Natural cork stopper - 45mm*25mm

Bottle: Borg. Elite (ALV)

Capacity: 750 ml

EAN Bottle: 5 60 0704 492030

Units/Case: 3 bottle/Case

Dimensions:

24cm*31.5cm*16cm

Gross weight case: 5.25 kg

Net weight case: 2.25kg

FROM THE UNIQUE TERROIR OF THE CHARNECA