

LOTE 44

Branco
Vinho Regional

Cor:

Citrina

Aroma:

Elegante

Paladar:

Citrico

Final de prova:

Bom equilíbrio e persistência

White Wine



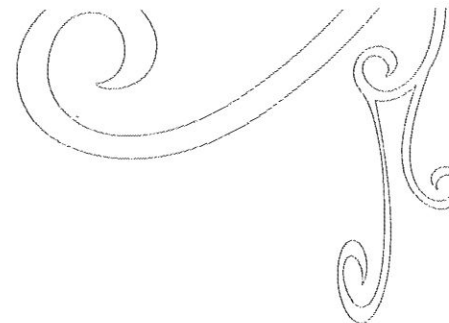
 **ADEGA DE**
ARRUDA

Desde 1954

A Qualidade dos Nossos Vinhos é uma Tradição

Since 1954

The Quality of our wines is a tradition



Branco

Vinho:.....Lote 44
Classificação:.....Regional
Região:.....Lisboa
Clima:.....Seco sem influência Atlântica
Solo:.....Argilo Calcário
Tipo:.....Branco
Castas:.....Arinto, Fernão Pires e Moscatel Graudo

Enólogo:.....António Ventura/João Alexandre

Vinificação:

Vinho produzido a partir de castas brancas, fermentado em barrica durante 2 meses com processo de "batonnage".

Teor Alcoolico:.....13.4%
Acidez Total:.....6.1g/L
Açúcar Residual:.....<1.5g/L
pH:.....3.31

Consumo/Longevidade:

Consumir já

White

Grape Varieties: Arinto, Fernão Pires e Moscatel Graudo

Region:

The wine Cooperative of Arruda is situated on the best "Terroir" of Lisboa region, with the best high slopes exposition, where living together ancient grapes of the region and new grapes coming from other sources, increases the high potencial of that is today one of the most competitive wine districts of Portugal.

Vintage:

Occur in middle of September with dry weather.

Climate:.....Dry, without Atlantic influence

Soil:.....Clay Limestone

Winemaking:

Wine produced from white grapes, fermented in barrel for 2 months with "batonnage" process.

Alcohol.....13.4%

Total Acidity.....6.1g/L

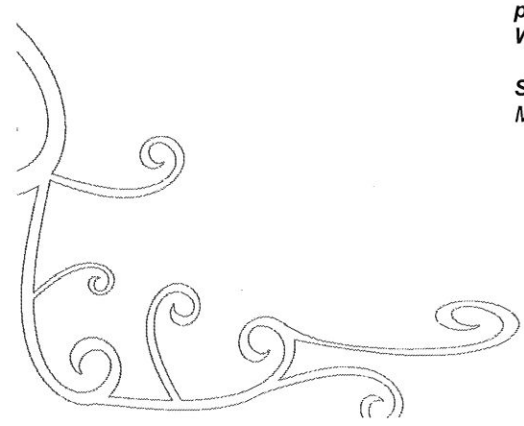
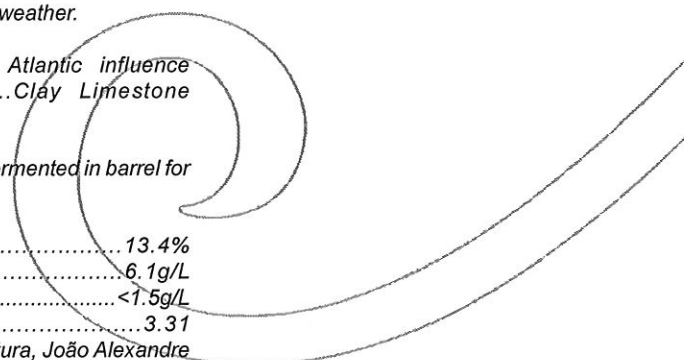
Residual Sugar.....<1.5g/L

pH.....3.31

Winemakers.....António Ventura, João Alexandre

Service help:

Must be served at temperature of 10°-12°C



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