



CANTANDO

WINE ORIGIN REGIONAL ALENTEJANO
WHITE WINE 2018

TASTING NOTE: Verdelho and Sauvignon Blanc produced in the heat of Vidigueira provide in contrast a citrus profile, fresh with pear and peach fruits. In the mouth it is full intense and with refreshing acidity.

SERVICE: It should be served at a temperature of 11°C to 12°C, accompanied by fish and seafood.

OENOLOGISTS : Filipe Sevinate Pinto and Susana Correia

VITICULTURE: Artur Estêvão

ORIGIN: Beja, Alentejo, Portugal

SOIL: Clayish

VARIETIES: Verdelho (55%) and Sauvignon Blanc (45%)

VINIFICATION: Initial fermentation in stainless steel vats, followed partially by final fermentation and 3 months of aging with stirring of fine lees in French oak. Finally, 6 months of bottle training.

ANALYSIS:

Alcohol content	12% vol.
Total acidity	5,3 g/L in tartaric acid
Total sugar	0,3 g/L
PH	3,59

