



Figueirinha



INTUIÇÃO

WINE ORIGIN REGIONAL ALENTEJANO
WHITE WINE 2018

TASTING NOTE: It presents citric color and aroma to tropical fruits. In the mouth it is light and fresh.

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: Arinto (55%) and Antão Vaz (45%)

VINIFICATION: Total destemming and pressing followed by static clarification and fermentation in stainless steel vats with temperatures of 13°C.

ANALYSIS:

Alcohol content	12,5% vol.
Total acidity	5,7 g/L in tartaric acid
Total sugar	0,4 g/L
PH	3,38

