



WHITE WINE

## O MERCADOR VINHO REGIONAL DE LISBOA

This wine brings you the aromas of tropical and citrus fruits from the Arinto, Chardonnay and Fernão Pires grapes. Partially fermented in French and American oak, it has structure and good acidity in the mouth, which gives it freshness and a pleasant after-taste. Excellent as an appetizer or to pair with poultry, fish and rich salads.

### GRAPE VARIETIES :

Chardonnay, Arinto and Fernão Pires

### VINIFICATION :

The grapes were harvested in the morning to retain the freshness and were then gently pressed. After a cold skin maceration, it was fermented in small stainless steel vats, with controlled temperature at 16°C for 18 days in order to preserve the varietal aromas of the grapes.

### TASTING NOTES :

A light, fresh and young wine with citrine color, tropical fruits and orchard aromas, reminding plum and pear.

### ANALYSIS :

Alcohol (%): 13,0% Vol..

Total Acidity (gr/lit): 5,0 – 6,0

pH: 3,2 – 3,4

Sugars: <7(g/L)

