

VIOGNIER COLHEITA SELECIONADA 2016

WINE TYPE White

VINTAGE 2016

DESIGNATION Vinho Regional Alentejano

CLASSIFICATION Colheita Seleccionada

GRAPES Viognier 100%

PRODUCER António Manuel Baião Lança

HERDADE GRANDE

WINEMAKING

Wine produced exclusively from the Viognier grape variety.

Manual harvest for 18-kilogram boxes, then carefully selected by hand in a selection mat at the entrance of the winery.

Slight pressing, followed by static cold decanting for 48 hours.

Fermentation in stainless steel tanks during 13-14 days, at temperatures of 14°.

20% of the batch did stage in French oak barrels for 4 months.

TASTING NOTES

Bright yellow color.

Aroma to white flowers and stone fruits, plum and peach.

Intense in the mouth with good balance and refreshing acidity.

SERVING SUGGESTIONS

Ideal wine to have with a succulent fish, seafood and white meats.

Recommended consumption temperature 8° to 10°C.

CHEMISTRY

Alcohol Vol.: 13,3 % (v/v)

Total Acidity: 4,2 g/L tartaric acid

pH: 3,59

Total Sugar: 0,6 g/L



PRÉMIOS

