



Allgodão White 2017

DÃO DOP

Type of wine: Dry White

Grapes: Encruzado 20%, Malvasia Fina 80%

Soil: Sand / Granite

Vinification: The destemmed grapes were pressed in a pneumatic press, the must was decanted for 24 hours at 8°C and then fermented in a controlled temperature stainless steel tanks at 15°C.

Analysis: Alcohol 13,50% vol.
Total acidity 5,99 g per litre of tartaric acid

PH 3,22

Residual Sugar 0,9g/dm³

Description: Clear color with green shades, elegant aroma with citrus and flowers of the field notes. Great freshness, with fresh fruit, mineral, delicated floral aromas, citrus acidity and an excelent balance.

