

# Artefacto White

ANTÃO VAZ | ARINTO | ROUPEIRO

## Winemaking process

The grapes were carefully picked by hand and taken to the winery in 25 kg boxes, where they were sorted on a sorting table. The grapes were then gently pressed using a pneumatic press and the juice was left for 48 hours at low temperatures to start the decanting fermentation which took place in stainless steel vats. The wine was stabilized, filtered and bottled young in order to retain its clean wine and fresh character.

## Analysis

Alcohol: 13.5%  
Total acidity: 5.9 g/L  
Volatile acidity: 0.31g/L  
Ph: 3.40  
Total Sugar (Fructose+Glucose): 0.4 g/L

## Tasting notes

Clean and bright, with a lemon yellow color. The nose shows notes of white fruit and hints of pleasant minerals. Balanced, with good acidity, the wine is fresh and elegant and has a persistent finish.

### SUGGESTED FOLLOW-UP:



It is ideal with seafood dishes, white meats, soft cheeses and asian cuisine.

