

# Monte do Carrapatelo White

ANTÃO VAZ | ARINTO | ROUPEIRO

## Winemaking process

The harvest took place during the second and third weeks of August, when the grapes were at their optimum ripeness. The grapes were picked by hand and transported to the winery in 25kg boxes. The grapes were gently pressed, very slowly with skin maceration using a pneumatic press. Fermentation took place in stainless steel vats at a controlled temperature.

After fermentation, the wine remained on its fine lees - sur lies - for 6 months.

## Analysis

Alcohol: 13.5%

Total acidity: 5.6 g/L

Volatile acidity: 0.35g/L

Ph: 3.24

Total Sugar (Fructose+Glucose): 0.7 g/L

## Tasting notes

Crystalline lemon appearance with hints of gold. On the nose, fruity aromas predominate, with hints of green apple complemented by mineral notes. On the palate, the wine is round, lively and fresh with flavors of fresh fruit and peach. Well-balanced acidity and a long, persistent finish.

### SUGGESTED FOLLOW-UP:



It is ideal with seafood dishes, grilled fish and white meat dishes with mild sauces.



### DISTINCTIONS:

**89 Points** - Wine Enthusiast Magazine

