

# Monte do Carrapatelo White Reserva

ANTÃO VAZ | SEMILLON | VERDELHO

## Winemaking process

Produced with grapes from his estate at Monte do Carrapatelo in Reguengos de Monsaraz. During the harvest, all the grapes are picked by hand and immediately transported to the winery in 15 kg boxes. Winemaking began with a gentle pressing of the whole bunches using a pneumatic press. After pressing, the must is static decanted at 10°C for 48 hours.

Part of the wine fermented in new 500-liter French oak barrels, the rest in stainless steel vats. After alcoholic fermentation, the wine aged for 4 months in French oak barrels in contact with the fine lees, with fortnightly bâtonnage.

## Analysis

Alcohol: 13.5%  
Total acidity: 5.1 g/L  
Volatile acidity: 0.40g/L  
Ph: 3.42  
Total Sugar (Fructose+Glucose): 1.9 g/L

## Tasting notes

Crystalline yellow appearance with hints of gold. Complex and elegant nose with notes of white fruit well integrated with toasty aromas from the barrels. The palate is rich in fruit with good volume and excellent acidity.

### SUGGESTED FOLLOW-UP:



It is ideal with seafood dishes and roast fish, as well as white meats and pasta with cream and cheese sauces.



### DISTINCTIONS:

**90 Points** - Wine Enthusiast Magazine



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