

Rapariga da Quinta White

ANTÃO VAZ | ARINTO | ROUPEIRO

Winemaking process

The grapes were harvested by hand and transported to the winery in 25 kg boxes, where a second sorting took place. They were gently pressed using a pneumatic press.

After pressing, the grapes were decanted for 48 hours at low temperatures. The must was racked, inoculated with selected yeasts and vinified in temperature-controlled stainless steel vats.

Analysis

Alcohol: 13 %

Total acidity: 5.1 g/L

Volatile acidity: 0.37g/L

Ph: 3.36

Total Sugar (Fructose+Glucose): 2.3 g/L

Tasting notes

Bright yellow color, with delicate aromas of tropical fruit. In the mouth it has good volume, shows great freshness and a balanced acidity. It has a very fresh finish with pleasant fruity notes.



SUGGESTED FOLLOW-UP:

Ideal with seafood and fish dishes, salads and a variety of white meats.



DISTINCTIONS:

88 Pontos - Wine Enthusiast Magazine (2021)



LD
LUIS DUARTE
VINHOS

 info@ldvinhos.com

 Monte do Carrapatelo, Apartado 108
7200-999 Reguengos de Monsaraz

Follow us!

