

Rubrica White

ANTÃO VAZ | VERDELHO | VIOGNIER

Winemaking process

The grapes were harvested by hand and transported in small boxes (15 kg) to the entrance of the winery, where they were carefully sorted on a sorting table. Winemaking began with cooling the grapes and was followed by gentle pressing in an automatic press. The must was decanted cold (10°C) for 48 hours, then separated from the lees and inoculated with selected yeasts. Part of the must fermented in new and used French oak barrels and part in stainless steel vats at low temperatures.

Analysis

Alcohol: 13.5%

Total acidity: 5.5 g/L

Volatile acidity: 0.37g/L

Ph: 3.33

Total Sugar (Fructose+Glucose): 0.8 g/L

Tasting notes

Clear lemon-golden color. Captivating nose of medium and pronounced intensity, showing aromas of peach and fresh pineapple that combine with soft touches of vanilla from the wood. Dry, medium to very full-bodied, with moderate acidity and juicy tropical fruit combined with hints of white flowers. It has a creamy texture and notes of toast combined with a subtle buttery flavor. A very long, enveloping and pleasantly refreshing finish.

SUGGESTED FOLLOW-UP:



It is ideal with fish dishes, white meats and salads. It goes equally well with garlicky dishes.



DISTINCTIONS:

92 Points - Wine Enthusiast Magazine

88 Points - Robert Parker Wine Advocate

