

# Rocim

## 2023 Olho de Mocho White

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Alcohol label %: 12.5 | pH: 3.2 | Acidity (TA): 6.0 | Residual Sugar (g/L): 0.8

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### Growing Conditions

Typically mediterranean, in the winegrowing sub-region of Vidigueira, where the climatic conditions are the most temperate of Alentejo and provide an excellent microclimate for the production of quality wines.

Poor land, sandy loam soils of granitic origin. Great pedological potential for the cultivation of vines and to produce quality wines.

The variety Antão Vaz is trellised in an old vineyard, in a plot that is slightly exposed to the east, with a north-south orientation.

REGION: VIDIGUEIRA | ALENTEJO  
VITICULTURE: CATARINA VIEIRA | AMÂNDIO CRUZ

### Harvest

Manual harvest into 12 kg boxes in the early hours of the 17th of August 2023.

### Winemaking

After a 24h period of cold skin maceration, fermentation took place in 500 L french oak barrels and concrete tanks for a period of 15 days at a controlled temperature. After fermentation period, the wine underwent a daily battonage.

Contains Sulfites  
WINEMAKING: CATARINA VIEIRA | PEDRO RIBEIRO

### Aging

Aged in concrete tanks and french oak barrel for a period of nine months.

### Appearance

Citrine in colour.

### Nose

A strong aroma of minerality and hints of flint.

### Palate

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Full mouth, with excellent acidity providing an intense freshness; a relevant unctuosness with a long, structured ending.

