

2019 Vinhas Velhas Branco

Alcohol label %: 14.0 | pH: 3.5 | Acidity (TA): 4.9 | Residual Sugar (g/L): 0.8



Growing Conditions

10 hectares in Vidigueira, Alentejo, Portugal

Produced from typical grape varieties grown on old vines over 50 years old.

SOIL GEOLOGY: Granitic

Sandy Loam

Harvest

Manual

4 ton/ha

Winemaking

After manual bunch selection, the grapes were pressed after destemming. The must went carefully through static decantation, fermented at controlled temperature (12-16°) in French oak barrels where it aged for nine months sur lie with batonnage.

Aging

9 months in French oak.

Bottling

August 2020

Nose

An elegant wine with fresh aromas of tropical fruit and hints of minerality.

Palate

Wrapped in the creaminess of the barrel where it aged. Excellent balance, with a persistent finish of extreme complexity.

Food Pairing

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Vinhas Velhas White is a balanced wine with a lingering finish. Its fresh tropical fruit aromas stand out alongside traditional dishes like Sopa de Cação or fish stew.

