

Region: Alentejo

Winemaker: Sónia Martins

The Alentejo region

In Alentejo the land is mostly inland at sea level altitude, which is responsible for the Mediterranean and Continental climate characteristics of this region. The high insulation leads to differences in the maturation of the grapes, especially in the months before the harvest. This allows the grapes a desirable accumulation of residual sugars and colouring pigments on their skin. The vines are mostly located on a geological substrate of granite, schist, limestone, and clay.

In the São Mamede Mountain, we find a fusion between the schist, clay, and granite soils, where we can produce unique wines of an unmatched freshness and elegance in Alentejo.



Technical Information

Climate: Continental-Mediterranean

Soil: Granitic, schist, clay-limestone

Grape Varietals: Antão Vaz, Roupeiro, Arinto

Winemaking: Destemming. Pre-fermentative maceration. Fermentation at controlled temperature between 14° and 16°C (57.2-60.8°F). Battonage after fermentation.

Aging: Stainless steel vats

Tasting Notes

Colour: Citric yellow

Aroma: Plentiful in primary aromas, particularly white pulp fruits

Palate: Solid white, unctuous without losing freshness, with a very appealing character

End: Balanced and elegant

Food Pairing Suggestions

Poultry dishes, fish, and shellfish

