

COMENDINHA WHITE 2014

Alcohol level 13 %
Total acidity 5,8 g/l
Ph level 3,43
Residual Sugar 0,3 g/l

Category – Regional Alentejo Wine

Soil – Pm and Pmg (Mediterranean Prairie with crystalophilic rock)

Climate – Iberian Mediterranean /South Mediterranean

Facing – Predominantly Southward over a slight slope

Grape Varieties – Made from the Antão Vaz, Arinto, Roupeiro and Verdelho varieties.

Technology – Fermentation in a controlled temperature environment (15-17°C) before resting sur lie for some time.

Wine tasting evaluation – Following its controlled temperature vinification process (15°-17°C), this citrus coloured wine displays a fine and enduring aroma and revealing the influence of its varieties. Its flavour displays a particular body and the acidic hint specific to the Arinto variety and which endows a clear freshness and a prolonged final aftertaste. This proves particularly good company for speciality Alentejan starters as well as other fish dishes.

Oenologist – Eng. Francisco Pimenta

Producer – Monte da Comenda Agroturismo, Lda.

