

## PINHAL DA TORRE

# 2 WORLDS WHITE 2015

### Classification

DOC Do Tejo

### Type

White

### Grape Varieties

Chardonnay, Arinto & Fernão Pires

### Soil Type

Mainly sandy and clayish

### Quantity Produced

5.875 bottles

## CHARACTERISTICS

### Tasting Notes

Displays yellow color, ripe citrus fruits, a soft mint aftertaste. Very smooth in the mouth, all balanced, fresh acidity, good dryness, persistent finish

### Vinification

Wine produced by the traditional process in stainless steel vats with fermentation temperatures at about 16°C

### Expected Longevity

5 years

### Service

Should be served at a temperature of 10°C, to accompany fish and sea food dishes

### Conservation

Bottles in cool dark place between 8 and 10°C and with relative humidity close to 80%

### Alcohol

12,5 %

### Total Acidity

5,46 g/L

## DISTINCTIONS

- 88 pts Robert Parker 2012 (colheita 2010)

