

## PINHAL DA TORRE

# ALQUEVE TRADICIONAL WHITE 2019

### Classification

DOC Do Tejo

### Type

White

### Grape Varieties

Verdelho & Fernão Pires

### Soil Type

Mainly sandy and clayish

### Quantity Produced

60.000 bottles

## CHARACTERISTICS

### Tasting Notes

Pale yellow straw colour. Pineapple, lime and lemon fruited character in a very aromatic wine. Young and pronounced flavour. Soft tannins with freshness and a nice acidity. Persistent.

### Vinification

Wine produced by the traditional process in stainless steel vats with fermentation temperatures at about 18°C

### Expected Longevity

3 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

12,50 %

### Total Acidity

5,77 g/L

## DISTINCTIONS

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