



PINHAL DA TORRE

ALQUEVE TRADICIONAL WHITE 2020

Classification

DOC Do Tejo

Type

White

Grape Varieties

Verdelho, Arinto, Alvarinho & Viosinho

Soil Type

Mainly sandy and clayish

Quantity Produced

6.666 garrafas

CHARACTERISTICS

Tasting Notes

It has a well-defined color, with notes of spice, apricot and tropical fruits. In the mouth, it is enveloping, well-structured and with salty notes, which reinforces its gastronomic character.

Vinification

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

Expected Longevity

3 years

Service

It should be served at a temperature of 10°C to accompany salads, soft cheeses, fish, seafood and white meat.

Conservation

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

Alcohol

12,50 %

Total Acidity

5,65 g/L

DISTINCTIONS

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