

PINHAL DA TORRE

ALQUEVE WHITE 2020

Classification

Vinho Regional Tejo

Type

White

Grape Varieties

Fernão Pires, Arinto, Viosinho, Alvarinho & Verdelho

Soil Type

Mainly sandy and clayish

Quantity Produced

20.000 bottles

CHARACTERISTICS

Tasting Notes

Yellow citrus colour. Hints of peach, apricot and orange flower. In the mouth it's fresh and elegant, with a finish where the fruit hints reappear.

Vinification

Wine produced by the traditional process in stainless steel vats with fermentation temperatures at about 14°C

Expected Longevity

5 years

Service

Should be served at a temperature of 8-9°C to pair with fish dishes, white meat, pasta and seafood

Conservation

Bottles in cool dark place between 6-8°C and with relative humidity close to 80%

Alcohol

12,5 %

Total Acidity

5,52 g/L

