

PINHAL DA TORRE

ALQUEVE RESERVA WHITE 2020

Classification

Regional Tejo

Type

White

Grape Varieties

Verdelho, Alvarinho & Arinto

Soil Type

Mainly sandy and clayish

Quantity Produced

3.000 bottles

CHARACTERISTICS

Tasting Notes

Displays yellow color, with hints of mint, ripe citrus fruits and tropical fruits. Very smooth in the mouth, all balanced, fresh acidity, which reinforces its gastronomic profile.

Vinification

Wine produced by the traditional process in stainless steel vats with fermentation temperatures at about 15°C, followed by a 6 month aging in French oak barrels.

Expected Longevity

8 years

Service

Should be served at a temperature of 10°C to pair with salads, soft cheeses, fish, seafood and white meat

Conservation

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

Alcohol

12,5 %

Total Acidity

5,83 g/L

DISTINCTIONS

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