



FALUA DUAS CASTAS – VERDELHO & ARINTO 2018

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| DENOMINATION | Regional Tejo |
| TYPE | White |
| GRAPE VARIETIES | Verdelho, Arinto |
| SOIL | Silty loam soil |
| HARVEST | By hand to small cases of 15 kg |
| VINIFICATION | After a pre-fermentative maceration at low temperatures the grapes are pressed and the juice is clarified. Fermentation occurs at controlled temperature (aprox 16°C) during about 3 weeks. |
| ALCOHOL | 11,5% vol. |
| TOTAL ACIDITY | 5,5 g/l |
| RESIDUAL SUGARS | <4 g/l |
| TASTING NOTES | A wine born from the aromatic exuberance of Verdelho and the freshness of Arinto grape varieties, showing mineral aroma and tropical notes. The well-integrated acidity contributes for great freshness and balance. |
| PAIRINGS | Ideal for pairing with fish dishes, seafood or simply as aperitif. |