



## DUAS CASTAS CHARDONNAY & FERNÃO PIRES 2017

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Denomination	Regional Tejo
Type	White Wine
Grape varieties	Chardonnay and Fernão Pires
Region	Tejo
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	12,5% vol.
Total acidity	6 g/l
Residual sugar	<4g/l
Tasting notes	A pale lemon colored wine, with hints of tropical fruit fragrance combined with a whiff of flint. The palate has a rich attack of peach and apricot with weight and good acidity that supports the length.
Pairings	An elegant wine pairing beautifully with seafood, white meat dishes and pasta.