



FALUA DUAS CASTAS WHITE 2019

DENOMINATION Regional Tejo

TYPE White

GRAPE VARIETIES Verdelho, Arinto

REGION Tejo

SOIL Sandy

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% 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.