



## FALUA WHITE RESERVE 2017

DENOMINATION Regional Tejo

TYPE White

GRAPE VARIETIES Arinto, Verdelho and Fernão Pires

SOIL Silty loam

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 5,2 g/l

RESIDUAL SUGARS <4 g/l

TASTING NOTES Pale straw yellow in color. Light citrus and mineral notes. Good structure and well integrated acidity. Quality fruit with a long finish.

PAIRINGS This wine would pair very well with a variety of salads, and many seafood dishes, especially grilled or roasted fish.