



NAZARÉ NORTH CANYON WHITE 2018

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.