

SÃO JOÃO LOTE ESPECIAL

WHITE WINE - VINTAGE 2020

Region

Bairrada DOC

Grape Varieties

Arinto and Chardonnay

Vinification process

The grapes harvested at the end of August were gently pressed in a pneumatic press and fermented in stainless steel vats at 16 ° C. After the alcoholic fermentation, battonage took place for 3 months.

SENSORIAL ANALYSIS

Colour

Citrine Yellow

Aroma

Intense and complex to fruits of white pulp, peel and citrus flower, dry vegetable, still presenting mineral notes.

Taste

It is distinguished by its fresh taste, balance, volume and excellent mouth aroma.

LABORATORIAL ANALYSIS

Álcool (% vol.):	12,3
Acidez volátil (g acético/l):	< 0.20 (LQ)
Acidez total (g tartárico/l):	6,3
Açúcares totais (g/l):	2,2
SO ₂ Total (mg/l):	102

Serving Temperature

9/11 °C

Aging Potential

3/4 years

Recommended dishes

Fish, seafood, lean meats and Asian food.

Awards

Not submitted to competitions.

