

## VINEYARDS

**Quinta da Trovisca**

## GRAPES / VARIETIES

**Gouveio (27%), Viosinho (26%), Rabigato (25%), Arinto (12%), Fernão Pires (10%)**

## OTHERS

**Alc. – 13,5% Total Ac. – 6,3 (g/l) pH – 3,16**

## TASTING NOTES

**Colour: citrus colour**

**A very expressive nose with the freshness of the citrus and minerality.**

**On the mouth is very fresh thanks to is vibrant acidity, with a great volume and full bodied. With a finish very well balanced**

## WINEMAKING DETAILS

**The summer of 2017 was very warm and dry and we needed to start the harvest earlier than the past years. We started at 21st of August and we had smaller berries of the grapes the vine produced but this berries was very aromatics and flavorful.**

**The grapes were hand picked by hand and brought to the winery. The grapes were gently crushed and fermenting in stainless steel tank with low temperature.**

**After fermentation, we aged it for 3 months on fine lees with batonnage**

**Tasting between 8 and 10°C**

**Winemaker: Teresa Batista**

