



TECNICAL DATA SHEET AUDAZ WHITE 2015

AUDAZ



Wine Type	White
Origin	Portugal
Producer	António Manuel Baião Lança
Vintage	2015
Grapes	Antão Vaz, Roupeiro, Rabo de Ovelha

Winemaking

The grapes were hand-picked during September early in the morning to ensure optimum quality. Immediately went to the winery where they were crushed and gently pressed. The resulting juice undergoes cold static decantation. The must then ferments slowly in stainless steel tanks at a controlled temperature, between 12°C-13°C.

Tasting Notes

A clear, brilliant and yellow coloured wine. Good aromatic intensity with tropical fruit allusions. Balanced and soft on the palate, the wine exhibits ripe tropical fruit flavours and a fresh lingering finish.

Serving suggestion

A great accompaniment for fish dishes and typical first plates of the Mediterranean kitchen.
Serving temperature 8-10°C.

Chemistry

Alcohol Vol: 13,0 % (v/v)	Total Acidity: 4,20 g/L tartaric acid
Total Sugar: 0,30 g/L	pH: 3,40