



TECNICAL DATA SHEET CONDADO DAS VINHAS WHITE 2015

CONDADO DAS VINHAS VINHO REGIONAL ALENTEJANO



Wine Type	White
Origin	Portugal
Producer	António Manuel Baião Lança
Vintage	2015
Grapes	Roupeiro, Antão Vaz, Sauvignon Blanc

Winemaking

The grapes were hand-picked during August and September early in the morning to ensure optimum quality. Immediately went to the winery where they were crushed and gently pressed. The resulting first press undergoes cold static decantation. The must then ferments slowly in stainless steel tanks at a controlled temperature, for approximately 15 days.

Tasting Notes

Clear in appearance, with a bright lemony-yellow colour.
On the nose the wine shows intense aromas of tropical fruit and some mineral notes/minerality.
The palate demonstrates full body, a profusion of fruit and an elegant freshness, coupled with a long and persistent end.

Serving suggestion

An excellent aperitif for all social occasions, especially festive gatherings.
Matches well with fish, shellfish, and other seafood. It goes well with any light, delicate dish.
Serving temperature 8-10°C.

Chemistry

Alcohol Vol: 13,3% (v/v)	Total Acidity: 4,2 g/L tartaric acid
Total Sugar: 0,3 g/L	pH: 3,30