



TECNICAL DATA SHEET

MONTE DAS TALHAS WHITE 2015

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VINHO REGIONAL ALENTEJANO



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

Clear in appearance, with a distinct citrusy colour. Excellent aromatic intensity, deeply filling the nose with fresh fruit and hints of lime. Appealing to the palate, the wine holds a smooth and fresh flavour deriving from its well-balanced acidity which is harmoniously combined with ripe fruit notes that culminate in a long lasting 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% (v/v)	Total Acidity: 4,10 g/L tartaric acid
Total Sugar: 0,28 g/L	pH: 3,38