

CEREJEIRAS COL.SELC WHITE

2018

Classification IG Lisboa

Type White

Vintage 2018

Climate Atlantic

Varieties Arinto (40%), Moscatel (40%) and Sauvignon Blanc (20%)

Vinification Grapes are hand picked, then destemmed and slightly crushed. Maceration of the skins is carried at 8-10°C for 6-8 hours for a better extraction of the aromatic components. Débourage is carried out under controlled temperature, followed by inoculation of selected yeasts. Fermentation under controlled temperature of 16°C, during approximately 15 to 20 days.

Bottling After ageing 5 months in steel vats.

Colour Citrine.

Aroma Intense fruity aroma, with tropical floral notes, reflecting the varieties from which this wine was made.

Tasting Notes Fresh and fruity; dry and prolonged finish.

Consumption notes To be drunk when young (up to 3 years).

Drinking suggestions Should be served chilled (10-12°C). Excellent with shell fish, salads, grilled fish and white meat.

Analysis	Alcohol content	13%
	Total acidity	5,80 g/l tartaric acid
	pH	3,39
	Sugar	< 2 g/l

Oenologists Eng.º Miguel Móteo

		0,750 l
Specifications of packaging	EAN bottle	5602507010091
	ITF case	5602507050066

Palletizing Standard	Nº Bottles / Case	6
	Nº Cases / Pallet	100
	Nº Rows / Pallet	4
	Nº Cases / Rows	25

Bottle-stopper Cork.

Prémios



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