



LOIOS WHITE 2021

Denomination	Regional Alentejano
Туре	White
Grape Varieties	Rabo de Ovelha and Roupeiro
Region	Alentejo
Soil	Limestone and schist
Harvest	By hand to small cases of 15 kg in the early morning to preserve the freshness of the grapes.
Vinification	Fermentation takes place in stainless steel tanks, using temperature control.
Alcohol	12,5 % vol.
Total Acidity	5,8 g/l
Residual sugar	< 4 g/l
Tasting Notes	Pale colour, with lime and mineral aroma, elegant and fine, with good acidity.
Pairing Suggestions	A perfect aperitif wine, easily pairing with all dishes, especially antipasti and other lighter fare.

