



MARQUÊS DE BORBA WHITE 2021

Denomination	DOC Alentejo
Type	White
Grape Varieties	Arinto, Antão Vaz, Viognier
Region	Alentejo
Soil	Limestone and schist
Harvest	Grapes are hand-picked to small cases in the early morning to preserve its freshness.
Vinification	The grapes are cooled down in a cold chamber prior to vinification. Fermentation takes place in stainless steel tanks using temperature control.
Alcohol	12,5 % vol.
Total Acidity	6,4 g/l
Residual Sugars	< 4 g/l
Tasting notes	Pale straw yellow in color. On the nose, light citrus and mineral notes. Good structure and well integrated acidity. Quality fruit with a long finish.