



FALUA UNOAKED WHITE RESERVE 2019

DENOMINATION Regional Tejo

TYPE White

GRAPE VARIETIES Fernão Pires

SOIL Sandy, pebble stone

HARVEST By hand in 15 Kg cases

VINIFICATION After cooling to 5°C and a smooth destemming of the grapes, a controlled skin maceration is followed for a few hours. After pressing the grapes, the must is clarified by decanting and fermented at controlled temperature of 16°C. The aging of the wine in stainless steel takes place during a long post-fermentative maceration “sur- fine lees”.

ALCOHOL 12,5% vol.

TOTAL ACIDITY 6 g/l

RESIDUAL SUGARS <2 g/l

TASTING NOTES Open citrus color. Very elegant aroma with floral notes of rose and orange blossom and notes of white fruit such as Apricot. Excellent volume and structure, with a well-marked and integrated natural acidity, giving it great freshness and persistence

PAIRINGS A wine that pairs perfectly with salad, seafood and especially roasted or grilled fish dishes.