



VERDELHO 2013

-

Philosophy: This unique, balanced, aromatic varietal expresses the true potential of this variety allied to the Estates complex soil geology and climatic conditions.

Harvest Year: The 2013 viticultural year was characterized by a cool and wet spring followed by a dry summer with large diurnal temperatures, making for good maturation conditions and sound healthy grapes.

Viticulture:

Soil Type: Granite/schist base with clay/loam soil.

Average age of vines: 10 years.

Grapes Varieties: Verdelho.

Vinification: Cold storage, bunch sorting, whole bunch pressing, cold settling, temperature controlled fermentation, centrifuging, cold stabilization and filtration.

Bottling: January 2014.

Chemical Analyses

Alcohol: 13,5%

Total Acidity: 7,00 g/l

pH: 3,19

Reducing Sugar: 1,9 g/l

Wine makers: David Baverstock and Sandra Alves.

Colour: Crystal clear, citric colour with green tinges.

Aroma: Vibrant aromatics with tropical notes of lime and grapefruit.

Palate: Fresh, elegant palate, good minerality, long and persistent finish.

Ideal Consumption Date: 2014-2017

Formats Available: 750 ml.