



## ALANDRA

WHITE 2013

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**Philosophy:** Entry point wine with a fresh and fruity profile, obtained from blending a wide range of wines to guarantee a consistent quality.

**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 rock with clay/loam soil.

Average age of vines: 17 years.

**Grapes Varieties:** Antão Vaz, Perrum, Arinto.

**Vinification:** Destemming, must chilling, membrane pressing, cold settling, fermentation temperature control with selected yeast inoculation in stainless steel tanks, centrifuging, stabilization, filtration and early bottling.

**Bottling:** January 2014.

**Chemical Analyses**

Alcohol: 12,5%

Total Acidity: 6,80 g/l

pH: 3,30

Reducing Sugar: 3,0 g/l

**Wine makers:** David Baverstock and Sandra Alves.

**Colour:** Crystal clear, citric colour.

**Aroma:** Floral, fruity aromas.

**Palate:** Youthful fruit, light, fresh and well balanced.

**Ideal Consumption Date:** 2014-2015.

**Formats Available:** 375 ml, 750 ml, 3 L e 5 L.