



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.