



São Lourenço do Barrocal



White Wine Reserve 2017

DENOMINATION OF ORIGIN	Regional Alentejo Wine
HARVEST YEAR	2017
AGE OF VINES	27 years (Roupeiro) / 7 years
SOIL GEOLOGY	Granitic terrain
GRAPE VARIETIES	Roupeiro, Viognier
VINIFICATION	Manual harvesting, separated by grape variety, with sorting, destemming, crushing, pressing, and alcoholic fermentation in concrete vat at a controlled temperature. Ageing for 6 months in French oak barrels at a controlled temperature.
TECHNICAL INFORMATION	Alcohol/Volume: 13% Total acidity: 5,6 g/l pH: 3,2
TASTE	Citric yellow colour, slightly golden. With notes of citrus fruits, some vanilla and a light buttery note. Wine of good complexity, very fresh, fruity, balanced in freshness and acidity, and ready for any meal. Aftertaste of long persistence.
WINEMAKER	Susana Esteban

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