

"REGUENGO DO SOUSÃO WHITE 2015" DATASHEET

PRODUCER - Casa Agrícola Fernandes de Moura, Monforte - Portugal

DENOMINATION OF ORIGIN - Alentejo Regional

CLIMATE - Mediterranean with some continental influence

SOIL - Mediterranean browns with Red shale

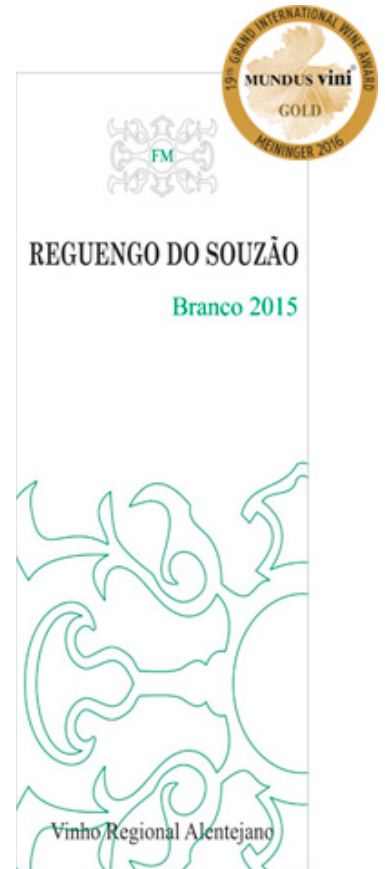
PRODUCTION - Grapes obtained from integrated production, harvested in 18 Kg boxes.

HARVEST - August 2015.

ACTUAL ALCOHOLIC STRENGTH – 12,5%

WINEMAKING TYPE – Open spout scheme, fermenting at a temperature of 16 °C.

GRAPE VARIETIES - Arinto, Antão Vaz and Verdelho (Madeira Region).



ORGANOLEPTIC EVALUATION

COLOR - Citrus to light straw.

AROMA - Intense and persistent fruity of mango and pineapple, with some citrus notes, conferred by Arinto and Verdelho grape varieties.

MOUTH - Fresh and persistent wine, in perfect harmony with the minerality conferred by Arinto and Verdelho volume. In retro nasal feel the fruity aroma of Antao Vaz dominates. At the end of the mouth the volume and the minerality of the wine surprises by the pleasant sensation of harmony.

GENERAL NOTE – very marked white wine by the typicality of the grape varieties (Arinto, Antão Vaz and Verdelho), and by the humid and cool climate of the lands of Monforte (Alto Alentejo).

GASTRONOMIC NOTES - grilled fish, chicken salads or seafood excellent accompanying. Will be surprised if accompanied with fresh cow cheese or cottage cheese with squash jam.