

MONDECO WHITE 2017

GRAPE VARIETIES

60% Encruzado

40% Gouveio

VINIFICATION

Soft stalk-removal and crushing

Gentle press and natural decantation at low temperatures for 24h

Fermentation in stainless steel tanks of all the grape varieties at a controlled temperature.

Bottling after 6 months in the tank with lees stirring

TASTING

Beautiful and attractive yellow citrus color

Attractive and fresh. Aromatic intensity with apples, pears and tropical fruit and mineral components..

Well balanced, fresh, dry and persistent. The intensity of its flavour dominated by lemons and fresh fruit

Persistent finish

MATCHING

On its own

Salads

Fish and Seafood

BEST SERVED at 9-11°C

ANALYSIS

Alcohol 13,0%

pH 3,32

Total Acidity 5,74 g/L Tartaric Acid

PRODUCED

15.000 BOTTLES

