



MONTEDASSERVAS

Escolha White

SKU: 35612

REGION	Estremoz . Alentejo . Portugal
OENOLOGY	Luís Mira Tiago Garcia Ricardo Constantino
GRAPE GROWING	Carlos Mira Ricardo Constantino
GRAPE VARIETIES	Roupeiro (60%) Arinto (20%) Antão Vaz (10%) Semillon (10%)
CLASSIFICATION	Alentejo Regional Wine
ALCOHOL	14% Vol.
TOTAL ACIDITY	5.6 g/l of tartaric acid
RESIDUAL SUGAR	3.2 g/l
pH	3.45

GRAPE GROWING

Vineyards located in red soils owing to the brown or crystalline limestone, with red schist layers, benefiting from a Mediterranean climate with high thermal amplitudes and hot, dry summers. After the necessary care during the growing cycle, the grapes were harvested manually and transported to the cellar in small boxes.

WINEMAKING

After destalking and selection on the filtering table, the grapes are pressed with protection from oxidation. Static decantation for 48 hours and alcoholic fermentation in controlled-temperature stainless steel vats.

TASTING NOTES

Clear, citrus-coloured wine with lemon, peach and floral aromas. A fresh, complex and elegant whole with a lasting finish.

LONGEVITY

Consume while young.

RECOMMENDED WITH

Salads, shellfish, grilled or boiled fish with light sauces and sushi.
Serve at a temperature of 10-12° C.

