

Oculto White 2019



WINERY:

Quinta do Arrobe

APPELLATION OF ORIGIN:

Vinho Regional Tejo

GRAPE VARIETY:

Fernão Pires, Arinto, Sauvignon Blanc

SOIL:

Calcareous clay

CLIMATE:

Mediterranean with Atlantic influence

ALCOHOL:

13%

WINEMAKER:

Maria Gaspar

FERMENTATION:

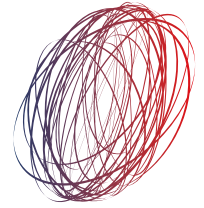
The grapes from our manual harvest have been carefully transported in boxes of 15kgs to our winery and immediately pressed. The grape must was clarified by decantation and fermented at a temperature of 16°C. The finished wine is aged about 6 months until bottling.

TECHNICAL SPECIFICATIONS:

Residual sugar: <3g/l - Acidity: 5.52g/l

TASTING NOTES:

Citrus color. Aroma of tropical fruit and floral notes. In the mouth it is fresh, elegant and soft. Balanced and persistent ending.



QUINTA DO
ARROBE