

Quinto Elemento Arinto 2016

WINERY:

Quinta do Arrobe

APPELLATION OF ORIGIN:

Vinho Regional Tejo

GRAPE VARIETY:

100% Arinto

SOIL:

Calcareous clay

CLIMATE:

Mediterranean with Atlantic influence

ALCOHOL:

13%

WINEMAKER:

Maria Gaspar

FERMENTATION:

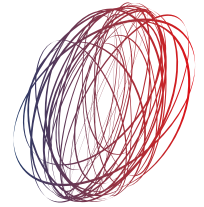
The grapes from our manual harvest have been carefully transported in boxes of 15kgs to our winery and immediately pressed. The grape must was clarified by decantation and fermented at a temperature of 16°C. The finished wine is aged for about 6 months until bottling.

TECHNICAL SPECIFICATIONS:

Residual sugar: <1g/l - Acidity: 5.26g/l

TASTING NOTES:

Straw color with greenish nuances. Aroma of tropical fruits with citrus notes and slightly floral. In the mouth it is fresh, elegant and structured.



QUINTA DO
ARROBE



Monsieur

MRS.

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