

ENCOSTA DO SOBRAL RESERVA

White Wine



REGION

Tomar, Regional Tejo Wine

GRAPE VARIETIES

Gouveio _____ 40%
Viosinho _____ 30%
Viognier _____ 30%

ANALYSIS

ALCOHOL CONTENT _____ 13%
PH _____ 3,42
ACIDITY _____ 5,96 g/L
RESIDUAL SUGAR _____ 2,1 g/L

CLIMATE

Temperate Mediterranean.

SOIL

Limestone clay with outcrops of shale.

WINEMAKER

Marco Crespo & Rui Lopes.

TASTING

Bright citrus color, intense fruity aroma with hints of vanilla and light spices. In the mouth it is a full-bodied, balanced wine with a fresh and long finish.
Serve at a temperature of 10° - 12°C.

VINIFICATION

Pressing whole bunches of frozen grapes, cold decanting and fermenting at a controlled temperature between 17-19°. Fermentation and aging of the wine in barrels for 7 months. 40% in new French oak and acacia barrels, 30% in used French oak barrels and 30% in stainless steel barrels.

LOGISTIC SUPPORT

EAN 560 7582 01 013 4 CAIXA (6 X 750 ML)
ITF 1 560 7582 01 013 1

	BOTTLE	BOX	PALLET
HEIGHT (MM)	296	175	1414
WIDTH (MM)	-	237	800
DEPTH (MM)	-	310	1200
GROSS WEIGHT (KG)	1.3	8.0	665

N° OF BOTTLE / BOX	6
N° OF BOXES / LAYER	10
N° OF LAYERS / PALLET	8
N° OF BOXES / PALLET	80
N° OF BOTTLES / PALLET	480

