

## FACT SHEET

**Grape Varietal:** 80% Verdelho e 20% Arinto.

**Concept:** *Gastronomic oaked white wine that results from the best grapes and french oak barrels.*

**Denomination:** *Vinho Regional Alentejano*

**Tasting Notes:** Citric yellow colour, intense aromas where the citrus aromas are well evident with a cream pie note. Intense attack in the palate with well balanced acidity. Rich retro in the mid-palate. Ends with good freshness and persistence.

**Climate:** *Continental/ Mediterranean climate. Hot and dry with cold nights.*

**Production:** 1.632 bottles 0,75l

**Vinification:** *All bunches are inspected for quality on a sorting table before they are gently whole-cluster pressed at low temperature. Suspended solids are allowed to settle naturally before fermenting 100% of the juice at 12°C in 50% new French oak barrels. Malolactic fermentation is permitted in 10% of barrels. Ageing for 12 months, 100% in barrel with regime of frequent lees stirring.*

**Alcohol:** 13,5%Vol.

**Storage and Service:** *Store at 6-8°C and serve at 10°C for drinking at 12°C.*

**Wine Pairing:** *Goes well both with meat and fish dishes, and for its acidity combines perfectly with more simple fish shellfish dishes.*

**Winemaker:** *António Maçanita*



**Fita Preta Vinhos, Lda.**

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