



TECHNICAL INFORMATION

LITERS

0.75

YEAR

2021

ALCOHOL CONTENT

11.5% vol.

TOTAL ACIDITY

7,55 g/l

TOTAL SUGARS

112,10 g/l

рΗ

3,45

PRODUCTION

2700

BOTTLING | LAUNCH

December 2022 | December 2023

WINEMAKERS

Diogo Lopes

DESIGNATION OF ORIGIN

COUNTRY

Portugal

REGION

Lisbon VINEYARD LOCATION

Alenquer, Portugal; slightly sloping

vineyard

CLIMATE **Atlantic**

Limestone



EAN // 5600999402257

CARDBOARD BOX (6X 0,75CL)

ITF // 65600999402259



INFORMATIONS

White

GRAPE VARIETIES

Semillon, Petit Manseng

CLASSIFICATION

IG Lisboa

WINEMAKING

Harvested in the last days of October under an intense spell of Botrytis cinerea. Hand-harvested into 18 kg boxes. Direct crushing in a vertical winepress, fermented in temperature-controlled stainless steel tanks. Aged in used french oak barrels.

TASTING NOTES

This bright, golden-colored wine holds a remarkable profile for a late vintage.

The richness and aromatic intensity is striking, combining a dash of orange peel and an initial freshness with fig aromas commonly associated with more austere profiles, but that in this wine are perfectly balanced with a hint of honey.

Its sweetness is tempered with acidity in remarkable poise, providing vitality at first sip. The compelling structure shows mild evolution and a taste that derives from the botrytis-harvested grapes, followed by a long, persistent finish that once again delivers a commendable balance of sweetness and acidity.

FOOD PAIRING

Pairs perfectly with foie gras, patés and cheeses. It is also a particularly fine match for conventual sweets.

	Bot.	Box	Pal.
HEIGHT (MM)	239,5	280	1700
WIDTH (MM)	60,2	240	800
DEPTH (MM)	60,2	170	1200
NET WEIGHT (KG)	0,375	2,25	248
GROSS WEIGHT (KG)	0,65	3,9	450
N. OF BOTTLES/BOX	6		
N. OF BOXES/ LAYER	22		
N. OF LAYERS/ PALLET	5		
N. OF BOXES/ PALLET	110		



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