



SÃO LOURENÇO WHITE 2020

COLINAS DE SÃO LOURENÇO

Taking advantage of the fabulous clay-limestone soils of our properties in Bairrada and using the same philosophy used in our best wines, namely dry farmed vineyards and gravity flowing winemaking, it is possible to obtain a wine that is faithful to the place, authentic and genuine. In fact, a wine that reflects its origin more than its grape varieties, giving value to our quality motto: showing the best that Portugal can offer.

LOCATION	S. Lourenço do Bairro, Anadia, Portugal (Appellation: Bairrada DOC)
TERROIR	Atlantic influenced climate, protected by the Caramulo and Bussaco mountain ranges. Vineyards planted at high density (up to 6172 plants per hectare) on gentle hills of clay-limestone soils. Completely dry farmed.
VARIETALS	Chardonnay, Sauvignon Blanc, Arinto, Cercial
VINIFICATION	Slight cold pre-fermentative maceration. Gentle pressing in a pneumatic press. Stainless steel fermentation in batches with temperature control. About 20% transferred to used 300-liter French oak barrels where fermentation completes and aging begins. Bâtonnage only in the first 4 to 6 months. Malolactic fermentation may occur in some of the lots. Barrel aging lasts about 12 months, then transferred to stainless steel tanks where the wine remains until bottling. Only released to the market after some bottle aging for better harmony.
TASTING NOTES	Bright golden-green. Pronounced aroma of grapefruit and lemon, accompanied by stone fruit such as peach and notes of wet stones. Medium-bodied, with vibrant acidity and a persistent minerality that translates into a sapid and refreshing finish.
SERVING TEMP	Serve between 8-10 C°.
STORAGE	In a cool dry place (12 a 14 C°) away from direct sunlight and without big fluctuations in temperature.
AGEING ABILITY	Perfect to drink now, but will age beautifully for up to 10 years after the harvest.
ANALYSIS	Total Acidity - 5,8 gr/lit (expressed in Tartaric Acid) Residual Sugar - 1,8 gr/lit Alcohol - 13,1 %

