

375ML BOTTLE BARRANCÔA WHITE 2016

ANTÃO VAZ, (50%) ARINTO (25%) AND SÍRIA (25%)

Country

Portugal

Region

Alentejo

Sub-region

Vidigueira

Classification

Alentejo Regional Wine

Climate

Vidigueira microclimate. Mediterranean climate with strong atlanticity, as well as, a continental infuence in Spring-Summer.

Soil Type

Schist

Winemaker

Paulo Laureano

Vinification

At the vineyard, the grapes are harvested manually and are immediately subjected to their first selection. These are then immediately forwarded to the winery's cold rooms and stabilized at a temperature of 10°C, during a 12 hour period. A rigorous selection of the best bunches is conducted at the sorting tables, where they are then destalked. After a slight crushing the grapes go directly to the vacuum presses, where they undergo a soft pressing so as to provide clean musts, free of any oxidization. The fermentation process is carried out in stainless steel vats with controlled temperatures, between 12°C-12.5°C, yielding prolonged fermentations of approximately 30 days, followed by battonage, a process lasting 2 to 3 months, which is then followed by the tartaric stabilization, a cold process using the classical method with a duration of approximately 3 weeks. After the selection of the Antão Vaz, Síria an Arinto batches, this blend is then bottled and dispatched to the cellar, where it will stage for a period of 2 to 3 months.

Bottling

Temperature controlled, semi-automatic filling.

ABV

12,5%

\top otal sugars

3 g/dm3

Total acidity

5,3 g/dm3 (Tartaric Ac.)

Volatile acidity

0,46 g/dm3 (Acetic Ac.)

рh

3,21

Colour

Citrus yellow

Storage Conditions

Store in dark, fresh and dry conditions.

Nose

Notes of tropical and citrus fruits with a tone of minerality mixed with notes of green vine.

Palate and Food Pairing

A rounded wine, well-balanced, with an irreverent and outstanding freshness, showing a persistent and pleasant finish. A superb accompaniment for grilled fish, seafood, sushi and Asian dishes.

Recommended serving temperature

10 º c

Logistic data	Bottle	Case/12
Unit (btl)	1	12
Volume (cl)	37,5	
Gross weight (Kg)	0,66	8,25
Weight w/o liquid(Kg)	0,29	
Height(cm)	23,4	24
Width (cm)	6,2	19,5
Length (cm)	23,4	25
Diameter Ø (cm)	6,2	
Cases per Euro pallet		90
Cases per US pallet		

Barcode EAN	5600291427255
Barcode ITF (cases of 6)	15600291427252
Type of cork	Natural
Cork weight	4 gr

Contains Sulphites





88 pts Robert Parker - Wine Advocate



BARRANÇÔA VINHO BRANCO WHITE WINE 2016

88 pts Wine Enthusiast **BEST BUY**