

SERRA DA LUA

WHITE WINE



HARVEST	Blend
UNITS	Bottle 0,75 Liters / Bag in Box 5 Liters
DESIGNATION	White Wine
REGION	Sintra, Lisboa - Portugal <i>Located between Sintra Mountain and the Atlantic Ocean, 25 km from Lisbon. Westernmost wine demarcated region of continental Europe and the smallest still wine producing region in Portugal.</i>
VARIETIES, SOILS AND CLIMATE	Malvasia, F. Pires e Arinto <i>Traditional Portuguese varieties planted on argilo-calcareous soils of the region. The climate is very specific, with a muscular Atlantic influence, i.e. moderate temperatures and high humidity.</i>
HARVEST AND WINEMAKING	<i>The grapes were harvested in the beginning of October. Immediate destemming. The resulting must was chilled (6°C) and cold settling took place overnight. Racked to a stainless steel tank. Fermentation lasted 16 days, with temperature control (15-16°C).</i>
TASTING NOTES	<i>The bouquet shows character of citric and tropical fruits. Fresh and mineral in the palate.</i>
AGEING POTENCIAL	Bottle: 3 Years / Bag-in-Box: 6 months
SERVING AND FOOD PAIRING	<i>Unpretentious wine to be served in any occasion, especially with fish meals. Should be served at 10°C.</i>
TECHNICAL NOTES	Request to: enologia@arcolares.com