

Alente

CONTROLLED ORIGIN DENOMINATION – DOC ALENTEJO

TYPE: White

YEAR: 2009

WINEMAKER: José Fonseca

GRAPES: Antão Vaz and Arinto

COUNTRY OF ORIGIN: Portugal

REGION: Alentejo

TECHNICAL FILE



OENOLOGY

The grapes were destemmed and the pulp subjected to thermal shock and then pressed. The must was decanted cold (10° to 12°C) for 48 hours or by flotation. Fermentation lasted 15 days at a controlled temperature (14° to 16°C) in vats and new American oak casks. The wines remained in the vats and casks sur lies for 3 to 4 months. Once the batch has been decided the wines were stabilised and filtered.

TASTING NOTES

ALENTE white is slightly golden citrine coloured with an aroma of tropical fruits. Rich in fruit, full and presenting good volume. Balanced and having a cool and persistent finish.

SERVING SUGGESTION

This wine is ideal drunk as an aperitif or pairing with grilled or baked fish dishes, shellfish and white meat.

Recommended serving temperature: 10° to 12° C (50° to 54°F).

DRINKING SUGGESTION

It can be drunk now or stored for 2 to 3 years after bottling, as long as the storage conditions are suitable.

TECHNICAL NOTES

Alcohol: 13,5% vol.

Bottle: Bordeaux

Stopper: Natural cork



ENOFORUM
COMÉRCIO E EXPORTAÇÃO DE VINHOS, S.A.

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