

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

This wine was made from selected grapes of the two varieties. It were destemmed and subjected to thermal shock before being pressed. The must was cold racked (10° to 12°C) for 48 hours. Fermentation was made in vats and new American oak barrels and lasted 15 days, with temperature control (14° to 15°C). The wine remains “sur lie” in the vats and the barrels for 3 to 4 months. After being prepared the blend the wine was stabilised and filtered.

TASTING NOTES

ALENTE white has a golden citrine colour with an aroma of tropical fruits and hints of peach and melon. It is rich in fruit, complex and exhibiting volume, it is well balanced, fresh and exciting.

SERVING SUGGESTION

It is an ideal aperitif, it also pairs perfectly with grilled or baked fish, sushi, shellfish, salads and white meats.

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% vol.

Bottle: Bordeaux

Stopper: Natural cork



ENOFORUM
COMÉRCIO E EXPORTAÇÃO DE VINHOS, S.A.

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