

# FINISTERRA

REGIONAL WINE FROM ALENTEJO



TYPE: White

YEAR: 2009

WINEMAKER: José Fonseca

GRAPES: Antão Vaz, Síría, Rabo de Ovelha and Perrum

COUNTRY OF ORIGIN: Portugal

REGION: Alentejo

TECHNICAL FILE |

## OENOLOGY

*Traditional winemaking process with fermentation in stainless steel vats at a controlled temperature of 15°C.*

## TASTING NOTES

Appearance: Crystalline, with a faint straw colour.

Aroma: Fresh and fruity.

Taste: Rich in fruit, balanced with good acidity and a fine, persistent finish.

## SERVING SUGGESTION

Wonderful paired with salads, shellfish and fish dishes.

Recommended serving temperature: 8° to 10°C (46° to 50°F).

## DRINKING SUGGESTION

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

## TECHNICAL NOTES

Alcohol: 13% vol.

Bottle: Bordeaux

Stopper: Natural cork



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**ALENTEJO WINES . PORTUGAL**

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