

PORTA do CASTELO

REGIONAL WINE FROM ALENTEJO

TYPE: White

YEAR: 2008

WINEMAKER: José Fonseca

GRAPES: Antão Vaz, Arinto and Roupeiro

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). After fermentation the blend was created and the wine was stabilised and filtered.

TASTING NOTES

PORTA DO CASTELO white is citrine coloured and has fruit aromas. It is rich in fruit, balanced with good acidity and a long, persistent finish.

SERVING SUGGESTION

Excellent paired with fish dishes, salads and all kinds of shellfish dishes.

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

DRINKING SUGGESTION

This wine should be drunk young. It can also be stored for 2 years after bottling, if the storage conditions are suitable.

TECHNICAL NOTES

Alcohol: 13% vol.

Bottle: Light Bordeaux

Stopper: Natural cork



ENOFORUM
COMÉRCIO E EXPORTAÇÃO DE VINHOS, S.A.

ALENTEJO WINES . PORTUGAL

PH. +351 266 730 180 . F. +351 266 730 182
info@enoforumwines.com | www.enoforumwines.com