

REAL FORTE

REGIONAL WINE FROM ALENTEJO



TYPE: White

YEAR: 2009

WINEMAKER: José Fonseca

GRAPES: Roupeiro, Arinto and Diagalves

COUNTRY OF ORIGIN: Portugal

REGION: Alentejo

TECHNICAL FILE

OENOLOGY

Traditional winemaking process with fermentation in stainless steel vats with a controlled temperature of 16°C.

TASTING NOTES

Appearance: Slightly golden, citrine colour.

Aroma: Tropical fruits, with a suggestion of limes.

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

SERVING SUGGESTION

Excellent paired with salads, fish, shellfish and white meat 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



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