



ALANDRA

WHITE 2014

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Philosophy: Entry point wine with a fresh and fruity profile, obtained from blending a wide range of wines to guarantee a consistent quality.

Harvest Year: A damp winter followed by a mild summer with high diurnal temperature variations, allowing for a long, even maturation, with good fruit intensity and balancing acidity.

Grapes Varieties: Antão Vaz, Perrum, Arinto.

Vinification: Blending, stabilization, filtration.

Bottling: From January 2015

Chemical Analyses:

Alcohol: 12,5%

Total Acidity: 6,80 g/l

pH: 3,30

Reducing Sugar: 2,5 g/l

Wine makers: David Baverstock and Sandra Alves.

Colour: Crystal clear citric.

Aroma: Fresh and lemony.

Palate: Light, balanced, youthful fruit.

Ideal Consumption Date: 2015-2016.

Formats Available: 375 ml, 750 ml, 3 L e 5 L.