



Adega de Palmela White Selected Harvest



History:

The Palmela D.O.C. is the pinnacle of wines of the Region, which has always been known as the "Mother land of Wines". The Adega de Palmela Selected Harvest is an excellence wine with an elegant profile, that represents distinctively its origin very well, presenting on the label with the emblematic Palmela Castle image.

Region: Setúbal Península

Classification: White Wine Palmela D.O.C. Selected Harvest

Name: Adega de Palmela

Grape Variety: Verdelho, Arinto, Chardonnay, Antão Vaz e Viosinho

Alcohol Content: 12,5% vol

Vinification:

Obtained from a short pelicular maceration (8 to 12 hours), fermented at low temperature in order to preserve all its aroma.

Temperature: 8-10°C

Serving:

Goes well with fish, seafood or salads dishes..

Estimated Longevity: Around 3 years

Tasting Notes:

With a citrus yellow color and a very intense fruity profile, notes of tropical fruits and green apples, combined with a fresh flavor and a well-structured acidity.

Analysis: pH 3,35 | Total Ac.: 5,43 g/l | Residual Sugar: 5,0g/dm³ | Kcal: 80/100ml

Capacity: 75cl