

Vale de Touros Reserve White

**History:**

Adega de Palmela likes to honor the localities in the region by giving local names to its brands. In this way born Vale de Touros, locality in the municipality of Palmela. The oldest say that it would be where the bulls would spend the night on their way to the arena.

Region: Península de Setúbal

Classification: Palmela D.O.C. Reserve

Name: Vale de Touros

Grape Varieties: Chardonnay and Arinto

Alcohol Content: 12,5% vol

Vinification:

Obtained from a short pelicular maceration, fermented at low temperature in order to preserve all its aroma.

Temperature: 8-10°C

Serving:

Goes well with grilled fish dishes or oven roasts and grilled or boiled seafood and salads.

Estimated longevity: Aroud 3 years

Tasting Note:

It has a straw yellow color with greenish reflections. Aromatically it reveals itself with good intensity, with notes of tropical fruits and citrus, complexing with notes of toasted almonds. In the tasting it is balanced, with a good structure and volume, ending with a very persistent finish.

Analysis: pH 3,29 | Total Ac.: 5,91 g/l
Residual sugar: 4,3g/dm³ | Kcal: 78/100ml

Capacity: 75cl