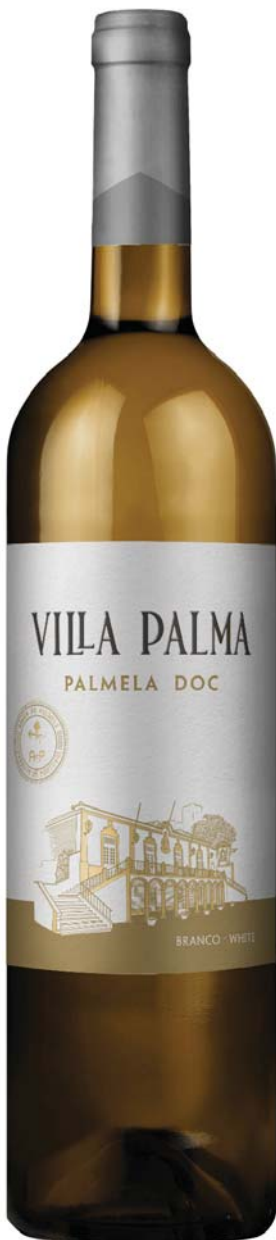


Vila Palma White



<https://tinyurl.com/3u292784>



History:

The Villa Palma wine is a tribute to the beautiful village of Palmela also known by many as "Mother Land of Wine."

"The Palmela Castle, located in the Setubal Peninsula, is implemented in a sumptuous hill in Arrábida near the Sado River and not far from the Tejo River.

However due to its strategic and economic importance, the ancient village of Palmela was Romanized by a Magistrate of the Lusitania called Cornelio Palma, one of the key influencers of wine and vineyard culture in the region.

Region: Setúbal Península

Classification: White Palmela D.O.

Name: Vila Palma

Grape Varieties:

Fernão Pires, Verdelho, Arinto and Moscatel Graúdo

Alcohol Content: 12,5% vol

Vinification:

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

Temperature: 8-10°C

Serving:

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

Estimated Longevity: Around 3 years

Tasting Notes:

With a citrus yellow colour and a fruity profile, quite intense with notes of tropical fruit and green apples combined with its fresh taste and well structured acidity which gives a very own identity.

Analysis: pH: 3,21 | Total Ac.: 5,35 g/l

Sugar: 0,1 g/100 ml | Kcal: 77/100ml

Capacities: 75cl