



Adega de Palmela Premium Reserve White



<https://tinyurl.com/mrk8vrbt>



History:

The Palmela D.O.C. is the pinnacle of wines of the Region. The Palmela Premium Reserve white is an excellent wine with an elegant profile.

Region: Setúbal Península

Classification: White Palmela D.O.C. Reserve

Name: Adega de Palmela

Grape Variety: Moscatel Galego Roxo

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 grilled fish dishes or oven roasts and grilled or boiled seafood.

Estimated Longevity: Around 3 years

Tasting Notes:

Citrus yellow, an intense floral aroma with a few notes of orange blossom and rose petals, a fresh and well structured palate.

Analysis: pH: 3,32 | Total Ac.: 4,9 g/l
Sugar: 0,2 g/100 ml | Kcal: 76/100ml

Capacities: 75cl