



Adega de Palmela White

Reserve

**History:**

Created with a mixture of tradition and modernity, the Palmela Reserve is a wine of character and beautiful throughout its richness of flavor and aroma.

Region: Setúbal Península

Classification: White Palmela D.O.C. Reserve

Name: Adega de Palmela

Grape Varieties: Chardonnay and Arinto

Alcohol Content: 12,5% vol

Vinification:

Ferments in stainless steel vats with controlled temperature at 15 °C followed by 10 to 12 months in oak barrels with batonnage.

Temperature: 8-10°C

Serving:

Excellent with fish stews, white meat and some cheeses.

Estimate longevity: Around 3 years

Nota de prova:

With a citrus yellow colour and a fruity profile, quite intense with notes of pineapple and apricot combined with vanilla, bread, honey and dry fruits obtained from the stage in oak barrels. It's structure and acidity are harmonious with persistent finish.

Analysis: pH 3,48 | Total Ac.: 4,58 g/l

Capacities: 75cl