



Adega de Palmela White



History: The Palmela D.O. is the pinnacle of wines of the region. Combining an excellent price/quality ratio with all the typicality of wines produced in this region.

Region: Setúbal Peninsula

Classification: White Palmela D.O.

Name: Adega de Palmela

Grape varieties: Fernão Pires, Verdelho, Arinto and Moscatel Graúdo

Alcohol content: 12,5%

Vinification:

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

Serving:

Recommended drinking temperature: 8-10°C
Goes well with all grilled or oven baked fish dishes and grilled or boiled seafood and salads.
Can also be served as an appetiser due to its aromatic character.
Estimated longevity of around 3 years.

Tasting note:

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 give it its very own identity.

Analysis: Alc. Cont. 12.5% vol | pH: 3.35 |
Total Ac.: 5.70

Capacities: Box of 6 bottles x 0.75 L