

Vinha da Palhota White 2024



GRAPES

Alvarinho e Viognier

WINEMAKING PROCESS

Total destemming and cold thermal shock upon receiving the grapes. Gentle pressing with a pneumatic press.

Must clarification with cold settling (10° to 12° C) for 48 hours.

Alcoholic fermentation in stainless steel tanks with selected yeasts and temperature control. Subsequently aged for 6 months in French oak barrels.

TEST NOTES

Lemon-yellow in color and with a bright appearance.

Rich and intense with floral notes, combined with a complexity of citrus fruits and tropical fruit, complemented by subtle notes of oak barrel.

A wine of great complexity, in which its entire structure is supported by a well-present acidity and minerality, allowing for a very long and persistent finish.

SOIL GEOLOGY AND CLIMATE

Clay-limestone and schist rocks on gentle slopes with southwest exposure, at an average altitude of 360 meters, under the influence of a continental Mediterranean climate, with a large temperature range.

VINEYARD MANAGEMENT

Bilateral and unilateral cord

AVERAGE AGE OF THE VINES

25 years

BOTTLING

August 2025

CHEMICAL ANALYSES

Alcohol – 13%. pH – 3.38. Total Acidity – 5.5 g/l.

HARMONIZATION

Ideal to accompany fish dishes, seafood and white meats.

RECOMMENDED TEMPERATURE

8 a 10°C

LOGISTICS COMPOSITION

Box
1 Box x 6 Bottles 750 ml
320 x 238 x 155 mm
9 kg (gross weight)

Europallet
9 boxes
9 rows of 11 Boxes
891Kg (gross weight)

EAN Bottle: 5 600 704 716 020

ITF14: 15 600 704 716 027