

HERDADE DO POMBAL

WHITE WINE 2012

TECHNICAL DESCRIPTION

Type: D.O.C. Alentejo White Wine

Region: Estremoz, Alentejo

Harvest Date: First week of September

Age of vines: 18 years

Grape Varieties: Antão Vaz: 56%, Arinto 44%

Yield: Antão Vaz 4500 Kg/ha, Arinto 5300 Kg/ha

Vinification: After selective hand harvest into boxes with 20Kg, the grapes are stripped off from the stalks and crushed. Fermentation takes place in stainless steel tanks with temperature control between 12-13°C, after all solid parts having been separated from the liquid.

Tasting Characteristics: It is a very fragrant wine with fruity nose. The mouth test confirms good fruit volume, well balanced acidity, freshness, elegance and a medium/long finish.

Alcohol: 12,9%

Total Acidity: 5,9 g/l

pH: 3,33

Bottling Date: First week of September

Winemaker: Jaime Quendera

Produced and Estate Bottled at Herdade do Pombal, Estremoz.

