

HEREDITAS White2009



Harvest date: First week of September 2009

Grapes: Arinto 30%, 30% wardrobe, Antão Vaz 20% and 20% Fernão Pires

Yield: 6.0 Ton / Ha

Winemaking: After rigorous control maturation and selective harvesting boxes 13Kg the grape pressings are immediately going to the mash to ferment in stainless steel vats with controlled temperature (14-16 ° C fermentation)

Bottling Date: May 2010

Alcohol: 13%

Total Acidity: 5.1

pH: 3.46

Residual Sugar: > 2g / l

Production: 12,700 bottles

Tasting notes: Color lemony, slightly golden. With aromas of tropical fruits and some slight mineral note. The palate is fresh with good acidity, seems elegant and quite evident with fruit, finishing smooth with medium persistence.

