



TECHNICAL SHEET

Céu na Terra

Alvarinho 2019



Variety/Varieties

100% Alvarinho

Harvest Dates

6th September

Grapegrowers

Quinta de Santiago

Climate

Atlantic with moderate continental influence

Alcohol

13%

Soil

Clay

Residual Sugar

1.5 g/l

Vine Management

Non certified organic

pH

3.17

Serving Temp

10-12 °C

Total Acidity

7.2 g/l

Cellaring Potential

5-7 years

Wine Making

Manual harvest into 20kg boxes. Destemmed grapes, light pressing. Skin contact prior to temperature controlled fermentation for 1 month. Aged for 7 months in stainless steel on fine lees until bottling with periodic battonage.

Palate

Rich, full-bodied, persistent with characteristic freshness and mineral found in Alvarinho.

Colour/Appearance

Pale Lemon.

Aroma/Bouquet

Elegant and complex with notes of white fruit, citrus and orange blossom.

Food Pairing

Seafood, fish, white meat, Asian dishes