

Dom Mamede

TYPE AND APPELLATION

EN

White
Regional Lisboa

GRAPE VARIETIES

Fernão Pires and Arinto

WINEMAKERS

Lisete Lucas and José Neiva Correia

WINEMAKING

Cooled to 15°C, the must is vacuum filtered with perlites. The fermentation is achieved using specially selected yeasts, and with a controlled temperature of between 16°C and 18°C.

TASTING NOTES

Light straw color. Elegant and delicate aroma of apples, hazelnuts and almonds.

The character of the aroma notes resonate in the mouth, with a medium body, ending with some persistence.

ALCOHOL

12.5% vol.

VOLATILE ACIDITY

0.36 g/L

pH

3.33

TOTAL SO₂

< 150 mg/L

TOTAL ACIDITY

5.7 g/L

CAPACITY

750 ml

CONSUMER TIPS

Accompanies all fish and seafood dishes perfectly. It can also be served as an appetizer due to its aromatic character. This wine should be served at a temperature of ± 8°C.

ADDITIONAL INFORMATION

As it contains SO₂ it should not be consumed by people who react to this compound and under the age of 18 years old.

It should be kept in a cool, dry place, and should be protected from light.

	MEASURES (cm)	WEIGHT (Kg)	UNITS
BOX	224x147x333	7.5	6
PALLET	1200x800x1480	800	624



ADEGA COOPERATIVA DE
SÃO MAMEDE DA VENTOSA