

ALL FAMA

WINE DATA SHEET

Country | Portugal
Region | Lisbon
Climate | Atlantic
Soil | Limestones, Paraglidiers and Sandstones

Type | White
Vintage | 2017
Classification | Regional Lisboa
Grape Varieties | Fernão Pires

Winemaking | Total destemming and crushing, fermentation in stainless-steel vats with controlled temperature at 26°C. Classic tanning with short maceration. Occurrence of malolactic fermentation.

Tasting Notes | Light straw colour. Notes of tropical and citrus fruits. Full in the mouth, it shows freshness and aromas remembering passion fruit and grapefruit. Very pleasant and prolonged finish.

Food Pairing & Service | Very versatile, you can drink it alone, with codfish dishes, grilled fish or ethnic food.

It should be served at a temperature between 10°C and 12°C.

Store it in a cold, dry place and protected from light.

Allergens | Contains sulphites.

Alcohol Content | 13% vol.

Volatile Acidity | 0,52 g/L

Total Acidity | 5,8 g/L

pH | 3,35

SO₂ | < 150 mg/L

Capacity | 750 ml

Winemaker | Rui Vieira

Cardboard Box

	Measures/cm	Weight/Kg	Units
Box	224x150x335	7,5	6
Pallet	1200x800x1762	800	624



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