

# ALMA VITIS

## WINE DATA SHEET

**Country** | Portugal  
**Regional** | Lisbon  
**Climate** | Atlantic  
**Soils** | Limestones, Paraglidiers and Sandstones

**Type** | White  
**Vintage** | 2017  
**Classification** | DOC  
**Grape Varieties** | Fernão Pires, Arinto

**Winemaking** | Total destemming and crushing, fermentation in stainless-steel vats with controlled temperature of 16°C.

**Tasting Notes** | Citrus colour. Rich aroma that reminds roses, mandarin and lime. Vigorous white in the mouth entrance, but balanced, seductive and elegant, with very fresh and persistent citrus aromas.

**Food Pairing & Service** | Very versatile, it asks for company of starters, poultry dishes or Italian 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** | 13,5% vol.

**Volatile Acidity** | 0,48 g/L

**Total Acidity** | 5,7 g/L

**pH** | 3,3

**SO<sub>2</sub>** | < 140 mg/L

**Capacity** | 750 ml

**Winemaker** | Rui Vieira

### Cardboard Box

	Measures/cm	Weight/Kg	Units
Box	225x149x337	7,5	6
Pallet	1200x800x1480	800	624



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