

ARIENO

WINE DATA SHEET

Country | Portugal
Region | Lisbon
Climate | Atlantic
Soils | Limestones, paraglidens and sandstones

Type | White
Vintage | 2017
Classification | Regional Lisboa
Grape Varieties | Moscatel Graúdo, Malvasia Rei, Arinto

Winemaking | Total destemming and crushing. Pressing and static decanting. Fermentation in stainless-steel vats with controlled temperature of 15°C.

Tasting Notes | Citrus colour. Very exuberant Moscatel floral and fruity aroma. Notes of lily and linden. Fresh and vibrant in the mouth, very aromatic finish dominated by the citrus note.

Food Pairing & Service | You can drink it as an appetizer, or with cooked seafood, pates and summer salads.

It should be served at a temperature of 10°C.
Store it in a cold, dry place and protected from light.

Allergens | Contains sulphites.

Alcohol Content | 9,5% vol.

Volatile Acidity | 0,37 g/L

Total Acidity | 6,9 g/L

pH | 3,16

SO₂ | < 150 mg/L

Capacity | 750 ml

Winemaker | Rui Vieira

Cardboard Box

	Measures/cm	Weight/Kg	Units
Box	235x155x335	7,2	6
Pallet	1200x800x1480	740	600



Adega São Mamede

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