

DOM MAMEDE

WINE DATA SHEET

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

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

Winemaking | Total destemming and crushing, fermentation in stainless-steel vats with controlled temperature of 18°C.

Tasting Notes | Light straw colour. Intense aroma of tropical and citrus fruits, with mango and honey highlights. The end is very long, balanced and fresh, with citrus notes.

Food Pairing & Service | Ideal to accompany grilled fish, seafood and *foie gras*.
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 | 5,80 g/L
pH | 3,35
SO₂ | < 150 mg/L
Capacity | 750 ml
Winemaker | Rui Vieira

Cardboard Box

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



Adega São Mamede

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