



COMENDA
GRANDE

VINHO REGIONAL ALENTEJANO

ALENTEJO REGIONAL WINE . WHITE WINE . 2008

SOIL: Mediterranean prairie soils.

CLIMATE: Iberian Mediterranean.

EXPOSURE: Predominantly Southern facing in a (slightly steep terrain).

GRAPE VARIETIES: Antão Vaz, Arinto and Verdelho.

TECHNOLOGY: The vinification process was conducted under a controlled temperature environment (15-17 °C), remaining some time “sur lie”.

ALCOHOLIC DEGREE: 13,5 % Vol.

TOTAL ACIDITY: 5,0 g/l

PH: 3,38

RESIDUAL SUGAR: 1,6

ORGANOLEPTIC APPRECIATION: This selection produced in the cellars of Comenda Grande was obtained by a combination of three complimentary grape varietals: Antão Vaz, Arinto and Verdelho. The vinification process was conducted under a controlled temperature environment (15° - 17°C) remaining some time “sur lie”.

Citrus colour wine with a delicate and continuous flavour and intense aroma of tropical fruit, characteristic of its grapes varietals. The flavour is well balanced and lingers on well after tasting, guaranteeing its clear freshness.

Best served with sea food, fish dishes or starters.

OENOLOGISTS: Francisco Pimenta, engineer.

VITICULTURE TECHNICIAN: João Torres, engineer

PRODUCER: Monte da Comenda Agroturismo, Lda.
