

PONTVAL

White



TECHNICAL NOTES

Tasting Notes

Citrus-yellow tones, a fruity aroma and fresh with light hints of vanilla. The palate is complex and has a pleasant final acidity.

About the Wine

Vintage: 2013
Type: Branco

Varieties: Arinto, Antão Vaz e Verdelho

Alcohol: 13,0%

Appelation: Vinho Branco Regional Alentejano

Region: Alentejo

Soil: Schist

Winemaking: in stainless steel tanks, with total stemming settling between 7 and 10 $^{\circ}$ C. The fermentation is controlled

at low temperatures, between 13 °C and 15 °C

Aging: stainless steel tanks

Winemaker's: Paolo Nigra / Dinis Gonçalves

PONTVAL WINES

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