

JULIAN REYNOLDS 2013

Producer: Julian Cuellar Reynolds

Enology: Nelson Martins

Country | Region: Portugal | Alentejo

Terroir: Schist ground, smooth undulations with climatic influences of the Mountains of São Mamede.

Grapevariety: Arintos

Viticulture and Enology

The grapes are harvested early in the morning, after each they are cleaned, pressed and the juice filtered and left for a period of 48 hours at a low temperature to allow the sediment to settle.

There is then a 30 day fermentation period at a temperature of 12 °C. At this point, it is transferred into stainless steel vats at the constant temperature of 8 °C, after which is ready to bottling.

Tasting notes

It is a wine with an important aromatic component, where citrics can be found and which makes this wine very nice and fresh for summer. When tasting, it is very elegant and fruity, with a fantastic balance and refreshing end.

Suggestions

To drink not too fresh, being a perfect aperitif, and the right match with fresh cheeses, seafood and all type of fish. It should be served at a temperature of 11 °C to 12 °C.

