

# MONTE DASSERVAS

## Escolha White 2019

### REGION

Estremoz, Alentejo, Portugal

### WINEMAKING

Luís Serrano Mira and Ricardo Constantino

### VITICULTURE

Carlos Serrano Mira and Ricardo Constantino

### GRAPE VARIETIES

Roupeiro (50%), Arinto (20%), Antão Vaz (20%) and Sémillon (10%)

### CLASSIFICATION

Alentejo Regional Wine

### ALCOHOL

13% vol.

### TOTAL ACIDITY

6,4 g/l of tartaric acid

### RESIDUAL SUGAR

1,9 g/l

### pH

3,34

### VITICULTURE

The vineyards are planted on red clay soils with underlying brown or crystalline limestone, with some schist outcrops. They thrive under a Mediterranean climate, with large thermal fluctuations and hot, dry Summers. After careful canopy management during the growing season, the grapes were hand-picked and transported to the winery in crates.

### WINEMAKING

The grapes were sorted manually, destemmed and pressed in a pneumatic press with oxidation protection. Cold settling takes place for 48 hours and the alcoholic fermentation is carried out in controlled-temperature stainless steel vats

### AGEING

After the alcoholic fermentation, the wine aged 3 months in stainless steel vats.

### TASTING NOTES

Clear wine, pale yellow color, peach, apple, plum and lemon aromas. Balanced, complex and voluminous with lasting finish.

### LONGEVITY

Consume while young.

### PAIRING

Salads, seafood, cheeses, grilled fish, sushi and white meats. Serve at a temperature of 10-12°C.

### BOTTLE SIZES

375ml, 750ml

