



Varieties

Fernão Pires | Rabigato

Alcohol

14.0%

Vinification

Vinification takes place from the selection of grapes created at Quinta das Braceiras.

All grapes are harvested manually at the ideal moment of ripeness. This wine was made using the direct oxidation method, aging for 12 months in French oak barrels.

Tasting Note

Opaque citrine color, structured flavor, lively acidity and perfect volume for immediate tasting.

Aroma of green fruit, bright notes of yellow plum, fresh and direct.

Harmonization

It goes well with white meats, salads, seafood and fresh fish.

It should preferably be served at a temperature of 6 to 8° C.

It has an aging potential of 3 to 5 years.

Enology

Eng.º Carlos Silva

Allergens

Contains sulfites

Logistics Information

Available formats: 0.75L

Bottle net weight: 0.75Kg

Bottle gross weight: 1.47kg

Bottle EAN: 5604643604011

ITF card box (6x0.75L): 15604643604018

Number of bottles/box: 6

Number of boxes/row: 11

Number of rows/pallet: 8

Number of boxes/pallet: 88

Number of bottles/pallet: 528