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### Varieties

Bical | Encruzado | Malvasia-fina | Cerceal Branco

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### Alcohol

13%

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### Vinification

Vinification takes place from the selection of grapes created at Quinta do Serrado.

All grapes are harvested manually at the ideal moment of ripeness.

The grapes are gently pressed and the must ferments in a stainless steel tank at a temperature of 16°C.

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### Tasting Note

Pale citrus yellow color, smooth flavor with well-complemented lemonade-like acidity.

Fruity aroma, reminiscent of quince and citrus fruits.

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

It has an aging potential of 1 to 2 years.

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### Harmonization

It goes well with lean grilled fish and salads.

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### Enology

Eng.º Carlos Silva

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### Allergens

Contains sulfites

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### Logistics Information

Available formats: 0.75L

Bottle net weight: 0.75Kg

Bottle gross weight: 1.18Kg

Bottle EAN: 5604643540005

ITF card box (6x0.75L): 15604643540002

Number of bottles/box: 6

Number of boxes/row: 19

Number of rows/pallet: 4

Number of boxes/pallet: 76

Number of bottles/pallet: 456