

Grand'Arte Arinto 2008



Technical specification

General

Harvest

2008

Country

Portugal

Terroir

Quinta de Porto Franco single estate

Region

Lisboa

Grapes

- Arinto

Winemaker

José Neiva Correia

Tasting Notes

A bright wine, very fruited, with an intense aroma to oranges, mandarins, lemons, and some mineral notes. Very refreshing in the tasting, full body, very fruited with lemon notes, and an intense and long final.

How to serve

Excellent aperitif, perfect complement to fish dishes, seafood, white meat, soups, salads, and any other light and vegetarian dishes, and as well chèvre cheeses and ricotta.

Vinification Method

Destemming, pelicular maceration and pressing. Cooled to 15°C, the must passes by a vacuum filter with perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

Ageing

The wine is aged in bottle a minimum a month after bottling.

Color

white

