

Coreto white 2008



Technical specification

General

Harvest
2008

Country
Portugal

Region
Lisboa

Grapes

- Arinto
- Chardonnay
- Fernão Pires
- Moscatel

Winemaker
José Neiv a Correia

Tasting Notes

A dry crisp, refreshing wine with a full fruit flavour and good body. Only premium quality grapes are used and this is shown by the combination of delicate aroma, delicious apple and grape fruit and a lively citrus finish.

How to serve

Chilled, it is excellent with food or by itself. Will accompany, for example, fish, and white meat, vegetarian and oriental dishes.

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

