

ALUADO

Chardonnay | Vinho Regional Lisboa | white 2015



Winemaker: José Neiva Correia
Country / Region: Portugal / Lisboa
Terroir: Quinta do Rocio single estate
Grape Varieties: Chardonnay 100%
Alc. Vol. %: 12,5%

Vinification method:

Destemming contact with skin contact. Cooled to 15°C, the must is then vacuum filtered with perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

Winemaker tasting notes:

Complex, full in the mouth, fresh and tasty. In the tasting is intense, persistent and refreshing.

Serving suggestions:

This is the perfect aperitif and the white you could trust, great with seafood and fish dishes.
We recommend to serve at the temperature of 8-10°C.

