



ACREDITO NAS NOSSAS CASTAS, NAS SUAS CORES, NOS SEUS AROMAS E SABORES, POR ISSO ELEGI-AS COMO SUPORTE DOS MEUS VINHOS. A MINHA APOSTA É DESENHAR VINHOS COM CASTAS PORTUGUESAS, VINHOS FEITOS COM O QUE É NOSSO, AQUILO DE QUE TODOS NOS ORGULHAMOS.



Paulo Laureano

NOSSO TERROIR

D.O.C. ALENTEJO WHITE 2023

GRAPE VARIETIES

Antão Vaz, Arinto and Fernão Pires.

VINIFICATION AND AGING

Total destemming, gentle crushing, automatic pressing. Static clarification of must at low temperature.

Fermentation of part of the blend (Arinto and Fernão Pires) in stainless steel vats in a cold chamber for 20 days, the rest of the blend (Antão Vaz) in French oak barrels. Aged on fine lees for 6 months.

TASTING NOTE

Notes of tropical fruit, minerality and ripe flowers, in an elegant, fresh, long wine that expresses the excellence of our terroir.

ANALYTICAL DATA

Alcohol Content	13.5 % Vol.
Total Acidity	6.2 g/dm ³
PH	3.24

LOGISTICS DATA

Bottle Weight (Kg)	1.340 kg
EAN	5600813190377
ITF	15600813190374
No. Bottles/Box	6
No. Bottles/Pallet	510
Box Weight (Kg)	8.040 kg
Box volume (m ³)	0.016
No. Box/row	17
Number of rows	5
Boxes/Pallet	85



BY
**PAULO
LAUREANO**