

Vinho Branco Regional Lisboa
Quinta do Lagar Novo
Arinto “Reserva”



Quinta do
Lagar Novo



REGION // Lisbon

GRAPE VARIETY // Chardonnay 100%

HARVEST // In the first week of September, when the grapes were in excellent ripeness and sanity. Collected by hand to boxes of 18 kg went directly to the winery

WINEMAKING // The fermentation was in French oak barrels with a controlled environment of 14° C and using natural yeast. Once the fermentation process has finished, the sediment is agitated (batonnage), over eight months.

BOTTLING// 1.500 bottles in May 2014.

ANALYTICAL PARAMETERS // **Alcoholic content 13.5% Vol. Total Acidity 5.6 g/dm³ // pH 3.16**

TASTING NOTES *Freshness and minerality, full of citrus notes orange peel, grapefruit, lime,*

SERVING SUGGESTIONS // Fish, seafood as well with sushi, white meat, cheese, pastas, Rosotto.

Serve// 10-12°c