



Quinta do
Lagar Novo

MARSANNE RESERVA 2014



REGION // Lisbon

GRAPE VARIETY // Chardonnay 100%

Harvest // In the third week of August, when the grapes were in excellent ripeness and sanity. Collected by hand to 18 kg boxes which went directly to the cellar.

WINEMAKING // The fermentation was in French oak barrels with a controlled environment of 14 -16° C and using natural yeast. Once the fermentation process has finished, the sediment is agitated (batonnage), over eight months

. BOTTLING// 1.500 bottles in October 2015.

ANALYTICAL PARAMETERS // **Alcoholic content 13.5% Vol.**
Total Acidity 4.9 g/dm³ // pH 3.52

TASTING NOTES // Medium yellow color. Toasted notes, honeyed, with sweet strokes, and some yellow fruit. In the mouth, notes of tea and good acidity

SERVE// 10° - 12° C