



Quinta do
Lagar Novo

5^a DO LAGAR NOVO 2015



REGION // Lisbon

GRAPE VARIETIES// Arinto 15%, Marsanne 30%, Viognier 30%,
Chardonnay -25%

HARVEST // when the grapes were in excellent ripeness and
magnificently mature and sanity. Selected, handpicked grapes
reach the winery in boxes of 18kg.

WINEMAKING// Fermentation using natural yeast, in a controlled
environment of 14° c – 16°c in stainless vat.

BOTTLING// 4.000 bottles In May 2015

ANALYTICAL PARAMETERS // **Alcohol** 12.5%Vol, **Total
Acidity** 5,5 g/dm³ **pH** 3.36

TASTING NOTES // Balanced Wine with very good acidity.
Pale yellow green, Bouquet suave but subtly complex with a hint
of honey and freshly picked exotic fruits.

SERVING SUGGESTIONS// As an aperitive, summer salads,
pasta, or to accompany fish and sushi.

SERVE // 10°C – 12°C