



BRANCO '23

Grape Variety: Crato Branco

Denomination: Vinho Regional Algarve

Vinification: Manual harvest, direct press, without SO2 until the end of fermentation.

Fermentation at controlled temperature.

Winemaker: Joana Maçanita

Alcohol: 12%

Residual Sugar: 0,6g/L

Fermentation Temperature: 16°C

Malolactic: No

Skin Contact: No

Total Acidity: 5,96g/L

Bottled: 5466 0,75L

Vintage: 2023

Release date: March 2024

Serving temperature: between 8°C and 10°C

Food Pairing: Pairs perfectly with delicate seafood and fish, works well as an aperitif to wet the appetite.

Tasting notes: Pale yellow color, the aroma is fruity with hints of pineapple and green apple. In the mouth it is fresh with saline notes.