

ART.TERRA

AMPHORA BRANCO 2018

HARVEST REPORT

2018 was an unusual year in Alentejo. Winter was very dry and not too cold, Spring was mild and very rainy, with a very unusual pressure from Mildew. Summer temperatures were lower than the average, with the exception of the first week of August when temperatures exceeded 45 ° C. Maturation happened later than usual and the harvest took place with average temperatures and without rain.

HARVEST

2018

GRAPE VARIETIES

Arinto

CLASSIFICATION

IG Alentejano

YIELD (TON/HA)

6

SOIL

Clay and Schist



VINIFICATION

Hand Harvested. Fermented in Amphora with indigenous yeasts. Long contact with skins (around 60 days). Malolatic under skins

AGEING

3 months in amphora sur lies

TASTING NOTES

COLOR: Gold Yellow

AROMA: Smoky and spicy aromas with some notes of eucaliptus

PALATE: Dry with silky tannins, medium body. Quite earthy, nice freshness and minerality.

ANALYSIS

Alcohol 11,5

Total Acidity 5,7

PH 3,44

Volatile Acidity 0,82

MATCHES WITH

Dried fruits, iberian tapas and a good conversation.

AVAILABLE IN

0,75L

AWARDS

Product produced and marketed according to statutory and regulatory requirements on food safety - contains sulfites Store in a cool, dry place, away from direct light. Always store the product at temperature of 12°C to 20° C.