



FREI GIGANTE 2018

D.O. PICO

VINIFICATION

The different grape varieties fermented individually inside stainless steel tanks and aged under the lees for 6 months keeping the temperature and oxidation low, in order to maintain the fresh character of the wine.

TASTING NOTES

Yellow colour. Tropical and citric aromas, reminiscent of the maritime sea breeze. The mouth is full of a vibrant acidity and a saline finish.

TECHINCAL INFORMATION

Varieties: Arinto dos Açores, Verdelho and Terrantez do Pico

Year: 2018

Alcohol: 13 %

Total acidity: 5.6 g/L

Total sugars: 1.5 g/L

Food pairing: Drink with salads, seafood, fresh fish dishes and soft cheese.

