

FREI JOÃO RESERVA – WHITE WINE

VINTAGE 2009

Region

Bairrada DOC

Grape Varieties

Bical (55%), Cerceal (30%) and Maria Gomes (15%)

Vinification Process

The grapes were manually harvested, between 6th and 12th September, fermented under controlled temperature for 16 days.

SENSORIAL ANALYSIS

Colour

Citrine Yellow

Aroma

Fruit and notes of oak barrels where it has fermented and aged.

Taste

Large, plump, fresh and aromatic. High persistence.

LABORATORIAL ANALYSIS

Alcohol (% vol) 12.5

Volatile acidity (acetic g/l) 0.20

Total Acidity (tartaric g/l) 6.3

PH 3.24

Total dry extract 24.8

Residual Sugar (g/l) 2.8

SO₂ (mg/l) 98

Serving Temperature

8 – 10 °C

Potential Ageing

6 years

Recommended dishes

Oysters, appetizers, fatty fish, and lean meats

Awards

Silver Medal in the competition "The Best Wines of Bairrada" 2009

