

## FREI JOÃO – WHITE WINE

### VINTAGE 2010

#### Region

Bairrada DOC

#### Grape Varieties

Bical (30%), Maria Gomes (30%) and Chardonnay (40%)

#### Vinification Process

The grapes were harvested when fully ripe and gently pressed and the must fermented in stainless steel vat at 16 ° C. After the alcoholic fermentation bâtonnage was done for a period of two months.

#### SENSORIAL ANALISYS

##### Colour

Pale citrine yellow.

##### Aroma

Intense citrus, peach, pineapple and roses.

##### Taste

It shows a distinctive fresh taste and an excellent mouth aroma.

#### LABORATORIAL ANALISYS

Alcohol (% vol): 11,5

Volatile Acidity (acetic g/l): 0,28

Total Acidity (tartaric g/l): 6,1

pH: 3,11

Total Dry Extract (g/l): 17,5

Residual Sugar (g/l):

Total SO<sub>2</sub> (mg/l): 95

#### Serving Temperature

7 - 10 °C

#### Potential Ageing

3 - 4 Years

#### Recommended Dishes

Fish, shellfish, white meat and Asian food.

#### Awards

Not submitted to any competition.

