

# HERDADE DO FREIXO

Established 1808

## FREIXO

ALVARINHO 2020

### DESIGNATION

Alentejo's Regional Wine

### SUB-REGION

Redondo

### VARIETY

Alvarinho 100%

### WINEMAKING AND AGEING

Planted in a specific Terroir in Herdade do Freixo, the cool winds from Serra d'Ossa allowed for a slow and smooth maturation, preserving all the Alvarinho's aromatic potential. After general destemming and light pressing, the must was conducted to stainless steel tanks through gravity flow, where it fermented at low temperature. After general destemming and a light pressing, the wort flows by gravity into the stainless steel vats where it ferments at low temperature. 30% of the batch fermented in oak barrels for 20 days, followed by a 2-month ageing in oak, with battonage. After resting in stainless steel vats for another 2 months, followed by bottling and maturation in the bottle, until the blend is perfectly harmonized.

### CONSUMPTION AND LONGEVITY

Ideal serving temperature 10 °C. Accompanies traditional fish dishes, sea food, red meats, roasts and oriental cuisine. Combined with vegetarian dishes, it harmonizes the aromas and flavours in a complementary and balanced way.

### WINEMAKER'S NOTES

Mineral aroma. Smooth herbal and spicy notes. Ripe fruit with a cedar touch, tabaco leaves and candied fruit. In the mouth, it is mellow and with tropical notes, although with a dry finish. It glows with amplitude and persistence.



### Winemakers

Diogo Lopes

### Winemaking Assistant

Dina Cartaxo

### CHEMICAL ANALYSIS

Alcohol: 14%

Reducing sugars: 0,8

Total acidity: 7,2

PH: 3,18

### QUANTITY PRODUCED

6 666 bottles