

HERDADE DO FREIXO

Established 1808

FREIXO TERROIR

WHITE 2019

DESIGNATION

Alentejo's Regional Wine

SUB-REGION

Redondo

VARIETIES

Arinto 30%, Sauvignon Blanc 30%, Chardonnay 20% Alvarinho 20%

WINEMAKING AND AGEING

The grapes from varieties Arinto, Sauvignon Blanc, Chardonnay and Alvarinho were harvested in the cool morning period, in Serra d'Ossa slopes. After destemming and pressing, each variety was fermented individually at low temperatures, while 30% of the batch was put in second passage French oak barrels, with a 2-month battonage. Fermentation and ageing processes occurred in an underground winery, in optimum humidity and temperature conditions, where the lot was designed, filtered and bottled while still young, to preserve all its fruit and freshness.

CONSUMPTION AND LONGEVITY

Ideal serving temperature 8 °C. Ideal for fresh fish dishes, sushi and sashimi , salads, white meats and red grilled meats.

WINEMAKER'S NOTES

Intense aroma of orange blossom, grapefruit and pineapple in syrup; Good persistence in the mouth with volume, balanced by a refreshing acidity, finishing with minerality. Mild aroma, with notes of white fruit (pear) and fresh apricots. .

WINEMAKERS

Diogo Lopes
Ana Encarnação
Xabier Kamio

Winemaking Assistant

Dina Cartaxo

CHEMICAL ANALYSIS

Alcohol: 13%
Reducing sugars: 1,0
Total acidity: 6,4
PH: 3,24

QUANTITY PRODUCED

13 333 bottles

