

HERDADE DO FREIXO

Established 1808

FREIXO RESERVA

WHITE 2022

DESIGNATION

Alentejo's Regional Wine

SUB-REGION

Redondo

VARIETIES

Arinto 40%, Alvarinho 30%, Chardonnay 20% and Riesling 10%

WINEMAKING AND AGEING

The grapes from varieties Alvarinho, Arinto and Sauvignon Blanc grapes were harvested in the cool morning period, in Serra d'Ossa slopes. After destemming and pressing, each variety was fermented individually at low temperatures and aged in new French oak casks. After a 4-month ageing with batonnage, in an underground winery with optimum humidity and temperature conditions, the lot was designed, filtered and bottled while still young, to preserve all of its fruit and freshness. Ages 24 months in bottle.

CONSUMPTION AND LONGEVITY

Ideal serving temperature 10°C, with great food pairing versatility. It is perfect with fish, sushi and salads, and outstanding with game, traditional meat dishes and Asian's spicy, flavoured and intense cuisine.

WINEMAKER'S NOTES

Citrine in colour, with white fruit and vegetable notes, with a slightly smoked and toasted aroma. Presents generous and complex mouth, resulting from the good maturation of Alvarinho, and Arinto's vibrant freshness. Persistent finish.



WINEMAKERS

Diogo Lopes

WINEMAKING ASSISTANT

Dina Cartaxo

CHEMICAL ANALYSIS

Alcohol: 13,5 %

Reducing sugars: 0,4

Total acidity: 5,7

PH: 3,37

QUANTITY PRODUCED

19 885 bottles 0,75

200 bottles 1,5 L