

# HERDADE DO FREIXO

Established 1808

## FREIXO

CHARDONNAY 2023

### DENOMINATION

Alentejo Regional Wine

### SUB-REGION

Redondo

### GRAPE VARIETIES

Chardonnay 100%

### VINIFICATION AND AGEING

Planted in a precise terroir at Herdade do Freixo, dominated by the cool breezes of the Ossa mountains, the grapes are selected and harvested in the early morning. After general destemming and light pressing, the must was conducted to stainless steel tanks through gravity flow, where it fermented at low temperature. Then, a small part of the batch rested for 2 months in second use French oak barrels, ageing in bottle for an additional 3-month period, until all the batch was harmonized. After lot selection, the wine is filtered and bottled young in order to express the character of the Chardonnay variety.

### CONSUMPTION AND LIFETIME

Ideal drinking temperature 10°C. It pairs with simple fish dishes, salads and white meats, as well as with strongly flavoured oriental cuisine and Mediterranean roasted and stewed dishes. When matched with sushi and delicate fusion dishes it harmonises the aromas and flavours in a complementary and balanced way.

### WINEMAKER'S NOTES

It reflects all the aromatic depth of the Chardonnay grape variety, but with the strong influence of the Freixo terroir. It is a rich and expressive wine of a brilliant bright gold colour. The mineral notes stand out in harmony with fresh tropical fruits. It is full in the mouth, with white peach, pineapple, quince and a smooth finish. Optimal acidity balances it and makes it long.



### WINEMAKERS

Diogo Lopes

### WINEMAKING ASSISTANT

Dina Cartaxo

### CHEMICAL ANALYSIS

Acohol: 13,5 %

Reducing sugars: 0,5

Total acidity: 6,3

PH: 3,34

### QUANTITY PRODUCED

27 500 bottles