

HERDADE DO FREIXO

Established 1808

FREIXO RESERVA

WHITE 2018

DESIGNATION

Alentejo's Regional Wine

SUB-REGION

Redondo

VARIETIES

Arinto 40%, Alvarinho 40% and Sauvignon Blanc 20%

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 2/3 of the batch were placed 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.

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 from Sauvignon Blanc, slightly smoked and toasted. Presents generous and complex mouth, resulting from the good maturation of Alvarinho, and Arinto's vibrant freshness. Persistent finish.



WINEMAKERS

Diogo Lopes
Xabier Kamio

WINEMAKING ASSISTANT

Dina Cartaxo

CHEMICAL ANALYSIS

Alcohol: 13,5 %
Reducing sugars: 0,4
Total acidity: 6,5
PH: 3,34

QUANTITY PRODUCED

26 000 bottles