



PONTUAL WINES

PONTUAL

RESERVA BRANCO



Tasting Notes

The aroma distinguishes the dried fruits involved by fine characteristics of wood, in the mouth it has a pleasant sensation of volume with a slight vanilla, with a fresh and long finish.

About the wine

Harvest: 2021

Grape varieties: Encruzado, Alvarinho, Roupeiro.

Alcohol: 12,5% Vol.

pH: 3,42

Total Acidity: 5,7 g/L

Category: Vinho Regional Alentejano

Soils: Shists

Winemaking: Grapes completely destemmed, cold decanting, below 10°C, followed by alcoholic fermentation in stainless steel vats and barrels, temperature controlled between 13° and 15°C.

Aging: Partial aging in French oak barrels, with specific batonnage.

Consumption temperature: 10 °C

Pairing: Slow cooked fish, soft cheese.

Winemaker: Paolo Fiuza Nigra

PRODUCT	UNITS PER CASE	CASE WEIHTG (KG)	CUBICAGE (WxLxH)	EAN	ITF
PONTUAL RESERVA BRANCO 750ML	6	8,5	185x270x300MM	560536000070	15605360200071