



PONTUAL WINES

PONTUAL

SUPERIOR



Tasting Notes

Wine with citrus aromas and white fruit. It has a very fresh and mineral flavour, with a very smooth and refreshing finish. A pleasant and balanced bouquet.

About the wine

Harvest: 2020

Grape varieties: 80% Verdelho and 20% Arinto.

Alcohol: 12,5% Vol.

pH: 3,41

Total Acidity: 5,9g/L

Category: Vinho Regional Alentejano

Soils: Shists

Winemaking: After a total grape destemming and pressed, a cold decantation, below 10°C, followed by alcoholic fermentation in stainless steel vats, at a controlled temperature, between 13°C and 15°C.

Aging: Very short period of time, in stainless steel vats, with batonnage.

Consumption temperature: 10°C

Pairing: Lightly cooked fish, salads, pasta, seafood, sushi, white meats.

Winemaker: Paolo Fiúza Nigra

PRODUCT	UNITS PER CASE	CASE WEIGHT (KG)	CUBICAGE (WxLxH)	EAN	ITF
PONTUAL SUPERIOR BRANCO 750ML	6	8,1	175x270x300MM	5605360200098	15605360100074