

Herdade do Cebolal



White “Vinha da Casa Branca” 2019

Herdade do Cebolal is located on the Alentejo Coast, at the southern end of the demarcated Setúbal region 9 kilometers from the Atlantic. This vineyard called *White House* due to the existence of a salt stone that exists in the subsoil. This salt stone is related to the location at the past between earth and the Atlantic. We can say that, millions of years ago, the sea passed through the Herdade do Cebolal and left us ancestral records.



Region: Peninsula de Setúbal

Grape varieties: Encruzado, Arinto and Antão Vaz

Soils: Clay and Shale

Winemaking and Stage: The harvest was made in mid-August according to the climatic conditions and maturation of the grapes. The grapes are selected and chosen manually. Winemaking maintains a balance between wine traditions and new technologies, knowledge and trends. This white wine was in contact with the skins in the first 4 days. After the contact with the skins the juice to develop alcoholic fermentation with indigenous yeasts. During this alcoholic fermentation the juice suffer battonage until the producer and winemaker think it is enough. This white wine aged in still vat for 12-18 months, and had naturally malolactic fermentation due to content low sulfites and because it is in contact with lees.

Agging: This wine aged one year in bottle.

Tasting notes: The wine presents a citrine color with a "bouquet of flavours". Mineral, floral and forest aromas are present, sometimes reminiscent of pine, mentholated... It is a wine that has a fresh taste, with mineral notes and an excellent crispy acidity due to its proximity to the Atlantic.

Annual Production: 3497 bottles

Recommended temperature: Serve between 10-12°C

Producers: Isabel Lufinha Mota Capitão and Luís Mota Capitão

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