

## ***Herdade do Cebolal***



### ***Palhete 2021***

Classical portuguese wine style, typical from the central and south of Portugal, where whites and red varieties are vinified together.



**Region:** Península Setúbal

**Grape Varieties:** Aragonês (red variety) and Antão Vaz (white variety)

**Soils:** clay-limestone, marble and schist

**Vinification Process:** The grapes were harvested at the end of August, dictated by the climatic conditions and maturation of the grapes. The grapes were selected and chosen manually. The juice had skin contact between 48-52hours in clay deposit in order to preserve its freshness and minerality. After skin contact the juice is pressed without control of temperature and starts natural fermentation with indigenous yeast. Finish fermentation and aging in a steel vat remaining there for 9 months in contact with the lees. During this period, malolactic fermentation occurred naturally.

**Tasting Notes:** The wine has an open light colour. On the nose presents red fruits and a hint of smoked/toasted . In the mouth a rather fresh, elegant style presented a rather fine tannin.

**Annual Production:** 3300 bottles

**Recommended Temperature:** Serve between 11°C

**Gastronomy:** sashimi, carpaccio, sea food, white meat, italian food, vegetarian food.

**Producer:** Isabel Lufinha Mota Capitão and Luís Mota Capitão

**Oenology:** Luís Mota Capitão and Rodrigo Martins