

Herdade do Cebolal



White 2020

The property has belonged to the same family for more than a century and this is the fourth generation of wine producers. Herdade do Cebolal is located on the Costa Vicentina, ten kilometers away from the coast. This proximity to the Atlantic and the soils rich in schist and chalk confer to this wine unique characteristics of freshness, minerality and high concentration of acidity.



Region: Península de Setúbal

Grape varieties: Boal, Fernão Pires and Arinto

Vinification: The grapes were harvested at the end of August dictated by climate conditions and the maturity of the grapes. The bunches of grapes were hand selected and picked. The vinification process maintains a balance between traditional wine-making practices and new techniques, know-how and trends. The wine fermented with a skin contact and aged in stainless steel vats for one year and 5 months.

Production: 6.700 bottles

Tasting notes: The wine has lemon color and presents a bouquet reminiscent of tropical fruit. It is fresh on the palate with a crisp acidity and slight mineral hints.

Recommended Temperature: serve between 10-12º

Gastronomy: It can be served as an aperitif or to accompany starters of soft cheese, spicy cheese, sheep and goat cheese... We also advise to be served with vegetarian dishes, fish, seafood and white meat.

Producer: Isabel Lufinha Mota Capitão

Oenologists: Luis Mota Capitão and Rodrigo Martins