



ARINTO de PEDRA e CAL

ABOUT THE GRAPE

100% Arinto de Bucelas. This is the iconic grape of Portugal's only all-white DOC, Bucelas (within the larger Lisbon region).

THE TERROIR

The calcareous soils in the sea level region accompanied by a particular micro-climate (cold winters, mild summers) produce some of Portugal's most high-acid mineral wines, with tremendous aging potential.

WINEMAKING

With a short period of skin contact upon initial pressing, only indigenous yeasts are used during the fermentation period, in 228L used French barriques. It is in these same barrels, where the wine ages on lees during 6 months. Following the staging in oak, the wine is transferred to stainless steel vats where it remains for an additional 6 months on lees prior to filtering and bottling. The Arinto de Pedra e Cal wines are always released with at least two years of bottle age.



Vintage: 2018 // **Region:** Bucelas // **Grape varietal:** 100% Arinto de Bucelas // **Alc:** 12.5% // **Total Acidity:** 6.5g/L // **pH:** 3.13 // **Residual Sugar:** 1.5g/L

For more information, please contact **NLC Wines** // wine@nlcwines.com