# Primeiras Gotas

Primeiras

White Wine 2021 Skin Contact



## TECHNICAL DATA SHEET

### **TECHNOLOGY:**

Manual harvest to 15kg Boxes. Destemming and crushing in to stainless steel tank. Spontaneous fermentation, with skin contact for 15 days. The batch was co-fermented in the proportion: 50% Moscatel Graúdo, 50% Fernão Pires.

#### ANALYTICS:

Alcohol Volume: 11,5 % vol. Total Acidity: 5,8 g/L Residual Sugars: <2.3 g/L pH: 3,30

#### **TASTING NOTES:**

With a yellow colour, it has a intense initial aroma with strong Moscatel notes and mineral scents.

In the mouth shows a strong flavour, fresh with fruit and yeast. Good acidity.

#### **PARINGS:**

Very gastronomic wine, pairs very well with salads, mild cheese, fishes and light meats. Serve at 16°C

André Duque Lourenço

GARDUNHA SUL, UNIPESSOAL LDA | NIF: 516359630 Quinta da Teixugueira, Caminho do Bartonco 6230-788 VALE DE PRAZERES - Portugal adlourenco@gmail.com | +351 962 890 833