



TAGUS CREEK CHARDONNAY & FERNÃO PIRES 2014

Denomination	Tejo Regional Wine
Type	White
Grape varieties	Chardonnay and Fernão Pires
Region	Tejo
Soil	Poor and Sandy
Harvest	By hand to small cases of 15 Kg
Vinification	After a pre-fermentative maceration at low temperatures the grapes are pressed and the juice is clarified. Fermentation occurs at controlled temperature (aprox 16°C) during about 3 weeks.
Alcohol	12.5% vol.
Total acidity	5,5 g/l
Residual sugar	<4 g/l
Tasting notes	A pale lemon coloured wine, with hints of tropical fruit fragrance combined with a whiff of flint. The palate has a rich attack of peach and apricot with weight and good acidity that supports the length. An elegant commercial style well suited to seafood and white meat and pasta dishes.