

HERDADE DO FREIXO

Established 1808

FREIXO

ALVARINHO 2018

DESIGNATION

Alentejo's Regional Wine

SUB-REGION

Redondo

VARIETY

Alvarinho 100%

WINEMAKING AND AGEING

Planted in a specific Terroir in Herdade do Freixo, the cool winds from Serra d'Ossa allowed for a slow and smooth maturation, preserving all the Alvarinho's aromatic potential. After general destemming and light pressing, the must was conducted to stainless steel tanks through gravity flow, where it fermented at low temperature. It then rested for 2 months with wood battonage, ageing in bottle for an additional 3-month period, until all the batch was harmonized.

CONSUMPTION AND LONGEVITY

Ideal serving temperature 10 °C. Accompanies traditional fish dishes, sea food, red meats, roasts and oriental cuisine. Combined with vegetarian dishes, it harmonizes the aromas and flavours in a complementary and balanced way.

WINEMAKER'S NOTES

Mineral aroma. Smooth herbal and spicy notes. Ripe fruit with a cedar touch, tabaco leaves and candied fruit. In the mouth, it is mellow and with tropical notes, although with a dry finish. It glows with amplitude and persistence.



Winemakers

Diogo Lopes
Xabier Kamio

Winemaking Assistant

Dina Cartaxo

CHEMICAL ANALYSIS

Alcohol: 13%
Reducing sugars: 0,3
Total acidity: 6,7
PH: 3,2

QUANTITY PRODUCED

6 666 bottles

www.herdadedofreixo.pt