

# HERDADE DO FREIXO

Established 1808

## FREIXO TERROIR

WHITE 2018

### DESIGNATION

Alentejo's Regional Wine

### SUB-REGION

Redondo

### VARIETIES

Arinto 40%, Sauvignon Blanc 40% and Alvarinho 20%

### WINEMAKING AND AGEING

The grapes from varieties Arinto, Sauvignon Blanc and Alvarinho were harvested in the cool morning period, in Serra d'Ossa slopes. After destemming and pressing, each variety was fermented individually at low temperatures, while 30% of the batch was put in second passage French oak barrels, with a 2-month battonage. Fermentation and ageing processes occurred in an underground winery, in optimum humidity and temperature conditions, where the lot was designed, filtered and bottled while still young, to preserve all its fruit and freshness.

### CONSUMPTION AND LONGEVITY

Ideal serving temperature 8 °C. Ideal for fresh fish dishes, sushi and sashimi, salads, white meats and red grilled meats.

### WINEMAKER'S NOTES

Smooth aroma, with white fruit (pears) and fresh apricots notes. Bright yellow colour. In the mouth, volume and freshness are the base of this Freixo's blend.

### WINEMAKERS

Diogo Lopes  
Xabier Kamio

### Winemaking Assistant

Dina Cartaxo

### CHEMICAL ANALYSIS

Alcohol: 13%  
Reducing sugars: 0,4  
Total acidity: 6,3  
PH: 3,36

### QUANTITY PRODUCED

13 333 bottles

