

# Catarina

## White 2018



13,0  
%vol

10 -12°C



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In the mouth these impressions are complemented with notes of yellow fruit, such as peach and pineapple, combined with subtle sensations of roasted wood, presenting a firm, very fresh, mineral, long and complex finish.



Part of the Chardonnay fermented for 5 months in new French oak barrels.



# CATARINA 2018

DENOMINATION: Regional Península de Setúbal

GRAPE VARIETIES: 63% Fernão Pires, 28% Chardonnay and 9% Arinto

AGEING: Chardonnay fermented 5 months in new French oak barrels.

WINEMAKER: Filipa Tomaz da Costa

SOIL TYPE: Clay Limestone

FIRST HARVEST: 1981



## HISTORY:

This wine is dedicated to Catherine of Braganza, Princess of Portugal and Queen of England. The year 1981 was also marked by the birth of a Catarina with strong ties to the company. We dedicate this wine to all Catarina's.

## PROFILE:

Wine produced with the two main Portuguese white varieties from Península de Setúbal, Fernão Pires and Arinto, and the world's most famous white grape variety, Chardonnay, from north-facing vineyards planted in clay-limestone soils on the Azeitão slopes. In 2018, as in previous harvests, the year was very cold and rainy in the winter, and the summer was mild, resulting in ripening of very late grapes. Fernão Pires, a very early breed, was harvested in the last days of August and soon followed by Chardonnay in the first week of September; The Arinto, later variety, had its optimum maturation already in September in the 3rd fortnight. Both the Fernão Pires and the Arinto must were fermented separately in stainless steel tanks; Part of the Chardonnay was fermented in new French oak barrels, having aged in the same barrels 5 months with "*batonnage*". The final lot was made in January 2019 and was then bottled.

## ANALYSES:

Alcohol (%vol.): 13,0

PH: 3,46

Residual Sugar (g/l): 0,8

Total Acidity (g/l AT): 5,8

Total SO2 (mg/l): 113

Serving temperature: 10-12°C

## TASTING NOTES:

This 2018 harvest, of pale yellow color, is very delicate, elegant, mineral and floral; In the mouth these impressions are complemented with notes of yellow fruit, such as peach and pineapple, combined with subtle sensations of roasted wood, presenting a firm, very fresh, mineral, long and complex finish. It has positive aging ability in bottle, gaining complexity over time, highlighting notes of nuts.

## GASTRONOMY:

This wine is ideal to accompany soups and fish dishes, as well as light meat or slightly more complex dishes as it has a full-bodied structure and complex aromas. One of our other suggestions is to try this wine with the typical Azeitão cheese.

## PRIZES: