



DOM VICENTE
White Wine – “Field Blend”



Appellation
DOC Dão



Grape Varieties
Encruzado, Malvasia-Fina, Bical, Arinto



Vinification

The grape picking is done by hand and the grapes are carried to the winery in small boxes. This is followed by the stalk removal, crushing, pressing and cold decantation into a stainless-steel tank. Later, the Must is completely cleaned and transferred to other stainless-steel tanks where it will ferment in a controlled temperature around 15°C until the sugars deplete. After alcohol fermentation is complete the wine is slightly sulphated and stays in the tank until bottling. Before bottling is slightly cleaned and filtered so not to lose the good characteristics of the wine (Natural stabilization).



Suggestions

Pairs well with different types of dishes such as seafood, all fish dishes or even lighter meat dishes.



Serve at 8-10°C



Tasting Notes

It's a wine with a fresh, fruity with aroma of mature fruits. It is fresh on the palate with volume and structure. Is as minerality, good aromas and freshness.



ABV Alcohol Strength

Alcohol: 13%



Logistics Information

Bottle Capacity: 0.75L

Packaging: Cardboard boxes with 6 bottles

