






Tã Sómente Chardonnay Reserve

Citric yellow wine, aromas with fresh tropical notes like passion fruit and some spicy. In the mouth it is smooth, full and with vibrant acidity.

COLOR	YEAR	SOIL	VITICULTURE
White	2022	Clayish	Artur Estevão

VINIFICATION

Total destemming and pressing followed by static clarification and fermentation in stainless steel vats at 13°C.

 Chardonnay - 100%	 Filipe Sevinete Pinto Susana Correia
 Should be served at 11°C to 12°C to accompany fish and seafood dishes.	

Alcohol Content - 11.9%
Total Acidity - 5.6g/L in tartaric acid

Total Sugar - 0.6g/L
PH - 3.63