






Cantando

Aroma of white fruit and citrus balanced with nuances of fermentation and aging wood. In the mouth it is enveloping with vibrant acidity and a long finish.

COLOR	YEAR	SOIL	VITICULTURE
White	2022	Clayish	Artur Estevão

VINIFICATION

Initial fermentation in stainless steel vats, partially followed by fermentation and 9 months aging in French oak barrels. Aged for 6 months on fine lees.

 Chardonnay - 60% Arinto - 40%	 Filipe Sevinata Pinto Susana Correia
 Should be served at 11°C to 12°C to accompany fish and seafood dishes.	

Alcohol Content - 11.8%
Total Acidity - 6.0g/L em ácido tartárico

Total Sugar - 0.7g/L
PH - 3.52