






## Figueirinha

It presents a citrine color, white fruit and fresh floral. In the mouth it is smooth, fresh and elegant.

COLOR	YEAR	SOIL	VITICULTURE
White	2022	Clayish	Artur Estevão

### VINIFICATION

Total destemming and pressing followed by static clarification and fermentation in stainless steel vats, with temperatures of 13°C.

 <b>Arinto</b> - 55%   <b>Chardonnay</b> - 30% <b>Verdelho</b> - 15%;	 Filipe Sevinate Pinto Susana Correia
 Should be served at 11°C to 12°C to accompany fish and seafood dishes.	

**Alcohol Content** - 12.2%  
**Total Acidity** - 5.5g/L in tartaric acid

**Total Sugar** - <0.3g/L  
**PH** - 3.52