






Nã Te Rales

It has a citric color, fresh mineral and stone fruit. In the mouth it is smooth and with vibrant acidity.

COLOR	YEAR	SOIL	VITICULTURE
White	2023	Clayish	Artur Estevão

VINIFICATION

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

 Arinto - 65% Verdelho - 20% Antão Vaz - 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
Energetic Value (E/100ml) - 73kcal/307kJ

Total Sugar - <0.3g/L
PH - 3.52