



## Intuição

It presents clear citrine and fruity aroma like apricot and fresh tropical. In the mouth it is light and fresh.

### COLOR

White

### YEAR

2023

### SOIL

Clayish

### VITICULTURE

Artur Estevão

### VINIFICATION

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



**Arinto - 55% | Antão Vaz - 45%**



Filipe Sevinate Pinto  
Susana Correia



Should be served at 11°C to 12°C to accompany fish and seafood dishes.

**Alcohol Content - 12.8%**

**Total Acidity - 5.2g/L em ácido tartárico**

**Total Sugar - 0.4g/L**

**PH - 3.57**