






Tã Sómente Arinto Reserve

Citric yellow wine, notes of lime, fresh mineral and light cedar wrapped in a structured, long mouth with vibrant acidity.

COLOR	YEAR	SOIL	VITICULTURE
White	2023	Clayish	Artur Estevão

VINIFICATION

Total stalking and pressing followed by static clarification and fermentation in stainless steel vats, at temperatures of 13°C. Partially aged in barrels (10%).

 Arinto - 100%	 Filipe Sevinete Pinto Susana Correia
 It should be served at a temperature of approximately 10°C, to accompany various types of dishes, such as baked grouper or mushroom risotto with truffle sauce.	

Alcohol Content - 12.8%
Total Acidity - 5.7g/L in acid tartaric
Energetic Value (E/100ml) - 309kJ/74kcal

Total Sugar - 0.3g/L
PH - 3.46