

João Pires®

João Pires, an elegant wine produced exclusively from Moscatel de Setúbal wine grapes. Its intense floral aroma and its fresh flavor make it a very distinctive and balanced wine. Ideal to accompany fish, seafood or as an aperitif.

Its production began in the 70's, defining itself quickly, as a reference in the world of Portuguese wines.

Vintage Information

TYPE OF WINE: White

VINTAGE: 2019

GRAPES: Moscatel de Setúbal

TYPE OF SOIL: Limestone and sandy

WINEMAKER: Winemakers team of José Maria da Fonseca

VINIFICATION: Fermentation takes place in stainless tanks at 16°C

AGEING: None

DATE OF BOTTLING: December 2019

WINE PRODUCTION: 375.000 liters

AVAILABLE BOTTLES: 750 ml

STORAGE: The bottles should be laid down at a temperature of 12°C and humidity of 60%

SHELF LIFE: Drink while young

SERVING SUGGESTIONS: At a temperature of 11°C as an aperitif or with fish, seafood and salads

ANALYSES: 12% Alcohol | 4.5 g/l Total acidity | 3.40 pH | less than 8.5 gr. Residual Sugar

Tasting Notes

COLOR: Greenish yellow

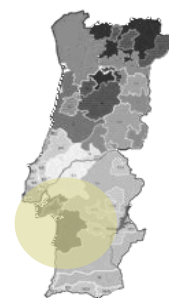
AROMA: Floral, lime, citric and pineapple

PALATE: Fruity, soft and with balanced acidity

FINISH: Medium

Reviews

- **2018 Vintage:** Silver Medal (Concurso Vinhos da Península de Setúbal)



CLASSIFICATION:

Regional Wine

REGION:

Setúbal Península