

# VINHAS DE ALGERUZ

The purchase of Vinha Grande de Algeruz vineyard represents a milestone in the company's history. With this vineyard of undeniable potential, both in terms of size and, essentially, because of the technical options it allows at different levels, José Maria da Fonseca guarantees the control over the quality and diversity of the grapes used in its wines.

## VINTAGE INFORMATION

**TYPE OF WINE:** White

**VINTAGE:** 2019

**GRAPES:** Arinto (70%) | Fernão Pires (30%)

**TYPE OF SOIL:** Clay-lime

**WINEMAKER:** Winemakers team of José Maria da Fonseca

**VINIFICATION:** With wood at 16°C

**AGEING:** None

**DATE OF BOTTLING:** July 2020

**AVAILABLE BOTTLES:** 750ml

**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 10/11°C with fish or seafood

**ANALYSES:** 12,5% Alcohol | 5,7 g/l Total acidity | 3,41 pH | 4 g/l Residual Sugar

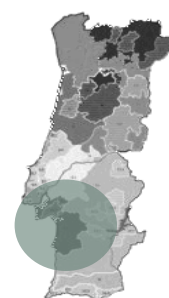
## TASTING NOTES

**COLOR:** Pale yellow

**AROMA:** Toasted bread, hazelnuts and dried fig

**PALATE:** Round, velvety with mango notes with a very smooth freshness.

**FINISH:** Medium



**CLASSIFICATION:**

Regional Wine

**REGION:**

Setúbal Peninsula