



APELIDO White 2019

Vinho Regional Alentejano

APELIDO means SURNAME. A surname evokes origin and is important to building identity, but one's own personality is a chance to trail a whole new path.



TERROIR

Vineyards planted in schistose and silt-loam soil near the city of Estremoz, in Alentejo. The climate is continental Mediterranean with a thermal amplitude that ranges between warm days and cold nights during the grapes' maturation period.

TASTING NOTES

Color: Citric color.

Nose: Complex aroma filled with fruit, slight floral notes and a mineral touch to give it a more serious tone.

Mouth: Alive in the mouth, with strong acidity prolonging the tasting that ends with a mineral touch.

VINIFICATION

Hand harvest in mid-August, cold skin maceration for 24 hours, and stainless-steel fermentation with temperature controlled between 14-16°. Indigenous yeast.

FOOD PAIRING

Delicious with light dishes and salads. The perfect combination is APELIDO White and a Salmon or Tuna tartare.

GRAPE VARIETIES

Arinto, Alvarinho and Rabigato

CHEMICAL ANALYSIS

Alcohol: 12,1%

pH: 3,15

Total Acidity: 7 g/L

PRODUCER Miguel Barroso Viegas Louro

PRODUCTION 6600 Bottles

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Estremoz - Portugal