

Vale dos Barris White



History:

Between the hills of Serra do Louro and Serra de S. Luís, the Vale dos Barris extends itself in all its plenitude. One of the natural landmarks of the region of Palmela, this valley ends its path at the hill where the Palmela castle stands imponent.

Region: Setúbal Península

Classification: Regional Wine of the Setúbal Península

Name: Vale dos Barris

Grape Varieties: Muscat

Alcohol Content: 12,5% vol

Vinification:

Obtained from a short pelicular maceration (8 to 12 hours), fermented at low temperature in order to preserve its aroma.

Serving:

Recommended drinking temperature: 8-10°C.

As an appetiser or to accompany grilled fish dishes or oven roasts and grilled or boiled seafood.

Estimated longevity of around 3 years.

Tasting Note:

Citrus yellow, an intense floral aroma with a few notes of orange blossom and rose petals, a fresh and well structured palate.

Analysis: pH 3,4 | Total Ac.: 4,55 g/l

Capacities: Box of 6 bottles x 75cl