

Lobo de Vasconcellos Reserva White 2021



- **Varieties:** 50% Arinto and 50% Verdelho
- **Age of vineyards:** 15 and 20 years
- **Alcohol:** 12,5%
- **Vinification:** The grapes from previously selected plots, transported in 22 kg boxes, were subjected to rigorous sorting at the entrance to the cellar. After destemming and pressing, the must was transferred to a stainless steel vat where it was kept at a temperature of 8°C for 48 hours until decanting. After the beginning of alcoholic fermentation in a vat, the wine was transferred to French oak barrels, where it carried out alcoholic fermentation, with controlled temperatures of 15° C for a period of 30 days.
- **Ageing:** 9 months in french oak barrels, with bâtonage on fine lees.
- **Tasting note:** Bright citrus color, nose with fresh aromas of citrus fruits and soft floral notes. Excellent projection and aromatic persistence with a remarkable minerality. In the mouth it has a fresh and enveloping start, evolving into a textured wine, of excellent volume, marked by mineral notes well integrated in a vibrant acidity. Finishes fresh balanced and with excellent persistence
- **Pairing:** fish, asian cuisine, white meats and cheeses.

Complexity / Salinity/ Longevity