

## TECHNICAL DATA

**Name of product:** QUINTA DO CARNEIRO WHITE 2009

**Produced and bottled:** Sociedade Agrícola do Carneiro, Lda.

**Classification:** D.O.C. Alenquer.

**Type:** White.

**Grapes:** Fernão Pires, Arinto.

**Area:** 7 hectares.

**Average Vineyard age:** 12 years

**Soil:** Limestone.



**Notes of harvest:** Average temperatures of 28-30°C during the ripening period (July/August) and an atmospheric humidity inferior to 60 %, leading to musts with a very balanced sugar/acid ratio. Potential primary aromas evident. The harvest of 09 was very small in the whole Portugal but fortunately due to a microclimate in our region we had a good quality year.

**Process of wine making:** Classic free-running system. After the grapes being crushed and separated from the skeletons, pressed with a pneumatic press, the must was decanted at 8-10°C during 48 hours and fermented during 15 days at 14°C – 16°C.

**Analytical data:**

**Alcohol strength:** 12,7 % by Vol.

**Total acidity:** 5,38 g/l

pH: 3,52

**Sugar:** < 3.0

**Notes on tasting:**

**Visual appearance:** Clear and brilliant.

**Color:** Citrus to pale straw.

**Aroma:** Intensely fruited, consequence of its youth, with some aromas of banana and peach.

**Taste:** A dry wine with a not overly exaggerated fresh acidity which gives it a well balanced, harmonious flavor with a long-lasting after-taste

**General Impression:** Slightly acidic wine, balanced

**Consumption:** This wine is best served with all fish dishes, seafood and shellfish and is a great aperitif as well. Serve cold not chilled: 10-12°C.

**Advice on aging:** Should be drunk immediately. Do not keep longer than 2/3 years.

**Shipment of product:** In "Bordeaux" type bottles.

**Cases of 6 bottles:**

Euro palettes measuring 120x80x175 cm, each takes 110 cases in 10 rows of 11 each.

**Commercial contacts:** Antonio Domingues - Tel: + 351 21 793 03 18

Fax: +351 21 793 19 89

E-mail: quintacarneiro@sapo.pt

**Your own remarks:**