

TECHNICAL DATA

Name of product: PACTUS PINOT GRIS WHITE 2009

Produced and bottled: Sociedade Agrícola do Carneiro, Lda.

Classification: Regional Lisboa

Type: White.

Grapes: 100% Pinot Gris

Demarcation: Lisboa, Alenquer.

Area: 2 hectares

Vineyard Age: 7 years

Soil: Limestone.



Notes of harvest: Average temperatures of 28-30°C during the ripening period (July/August) and an atmospheric humidity inferior to 70 %, leading to musts with a very balanced sugar/acid ratio.

Potential primary aromas evident. In 2007 the production per hectare was 7 tons.

Process of wine making: Classic free-running system. The must is decanted at 8-10°C during 48 hours and fermented during 15 days at 14°C – 16°C. After being bottled the wine stayed in the cellar for at least 2 months before being launched into market.

Analytical data:

Alcohol strength: 13 % by Vol.

Total acidity: 6.8 g/l

pH: 3.32

Sugar: < 3.0

Notes on tasting:

Visual appearance: Clear and brilliant.

Color: Citrus to pale straw.

Aroma: Brief notes of pepper showing fresh acidity, which gives it a balanced, harmonious flavor with a long –lasting after-taste.

Taste: Complex with good structure showing fresh acidity, rather refreshing.

General Impression: Excellent acidic wine, very well 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: To be drunk in short term. Do not keep longer than 2/3 years.

Shipment of product: In "Bordeaux" type bottles.

Cases of 6 bottles down:

Euro palettes measuring 120x80x175 cm, each takes 90 cases in 9 rows of 10 each.

Commercial contacts: António Domingues: Tel: + 351 21 793 03 18

Fax: +351 21 793 19 89

E-mail: quintacarneiro@sapo.pt

Your own remarks: