

QUINTA DO CASAL MONTEIRO
CHARDONNAY & ARINTO
DO TEJO DOC 2015, WHITE



WINE FACT SHEET

Country of Origin: Portugal

Type: White wine – Estate bottled

Wine Region: Tejo

Soil: Sandy loam and sand

Appellation: DoTejo D.O.C. (DOP) **Special designation:** Chardonnay, Arinto

Vintage: 2015

Volume: 750 ml

Seal: Technical cork .

EAN CODE: 5 601841 507212

Grape varieties: Chardonnay (50%), Arinto (50%).

Tasting Notes: This vintage wine is a good example of the resulting harmony from the blend of the Chardonnay and Arinto grape varieties. It presents a clear citrine colour with high aromatic complexity. Well structured mouth feel, freshness and persistence.

Food Pairing: Ideal to pair with gourmet fish dishes, seafood and white meat.

Serve at: 12–15°C (54–59°F)

Vinification: The grapes are totally destemmed and undergo a pellicular maceration for 12 hours. Fermentation in stainless steel vats at the controlled temperature of 15°C.

Winemaker: Luís Santos.

Alcohol: 13% by Vol.

pH: 3.30

Total acidity: 6.5 g/l

Density: 0.9901 g/ml @20°C

Residual sugar: 2.5 g/l

Awards: GOLD MEDAL– Wines of Portugal Challenge 2016.



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