

QUINTA DO CASAL MONTEIRO

CHARDONNAY & ARINTO

DO TEJO DOC 2016, WHITE



CASALMONTEIRO.PT

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: 2016

Volume: 750 ml

Seal: Screwcap .

EAN CODE: 5 601841 607219

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: 6.0 g/l

Density: 0.9901 g/ml @20°C

Residual sugar: 2.0 g/l



Quinta do Casal Monteiro, S.A.

Estrada Municipal 1

Almeirim, Portugal 2080-201

Tel (351) 927 973 911 | Fax (351) 243 591 529

EMAIL info@casalmonteiro.pt | URL www.casalmonteiro.pt