

FORMA DE ARTE CHARDONNAY | OAKED DOTEJO DOC 2022, WHITE



WINE FACT SHEET

Country of Origin: Portugal

Type: White wine - Estate bottled.

Wine Region: Tejo

Soil: Sandy loam and sand.

Appellation: DoTejo DOC (DOP). **Special designation:** Chardonnay

Vintage: 2022

Volume: 750 ml

Seal: Metallic screwcap.

Grape variety: Chardonnay.

Tasting Notes: Made with Chardonnay grape varieties from our 30 year old vineyard, rooted in fresh alluvial soil. Harvested at the optimum stage of grape maturation to obtain a singular wine, full of aromatic complexity, freshness and structured mouth feel.

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

Serve at: 12-15°C (54-59°F)

Winemaking: The grapes are totally de-stemmed and pressed by means of a pneumatic press. Must is cleared by flotation and fermented in stainless steel vats at the controlled temperature of 16°C. Before the last third of fermentation process, 50% of the wine/must is diverted to new french barrels to end fermentation and ageing for another 3 months, undergoing Battonage.

Winemaker: Luís Santos.

Alcohol: 13% by Vol.

pH: 3.30

Total acidity: 5.8 g/l

Bottle EAN CODE: 5 601841 007514

Bottle weight: 1.16 kg

Bottle dimensions: height 300 mm | Ø80 mm

6 pack cases ITF-14 CODE: 2 5601841 007518

Cases weight: 7.2 kg

Cases dimensions: height 31 cm | width 17 cm | length 25 cm



INTEGRATED PRODUCTION
CERTIFIED BY CODIMACO

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