



# CARLOS REYNOLDS

VINHO REGIONAL ALENTEJANO | WHITE 2010

**Cellar's owner:** Julian Cuellar Reynolds

**Consultant winemaker:** Paulo Laureano

**Resident winemaker:** Nelson Martins

**Country | Region:** Portugal | Alentejo

**Terroir:** Schist ground, smooth undulations with climatic influences of the Mountains of São Mamede (Figueira de Cima)

**Grape variety:** 70% Arinto and 30% Antão Vaz

## Viticulture and Enology:

The grapes are harvested early in the morning, after each they are cleaned, pressed and the juice filtered and left for a period of 48 hours at a low temperature to allow the sediment to settle.

There is then a 30 day fermentation period in new French oak barrels at a temperature of 12° C. At this point, it is transferred into stainless steel vats at the constant temperature of 8°C, after which is ready to bottling.

## Winemaker tasting notes:

It is a wine with an important aromatic component, where citrics can be found and which makes this wine very nice and fresh for summer.

When tasting, it is very elegant and fruity, with a fantastic balance and refreshing end.

## Serving suggestions:

To drink not too fresh, being a perfect aperitif, and the right match with fresh cheeses, seafood and all type of fish.

It should be served at a temperature of 11°C to 12° C.

