



JULIAN REYNOLDS

VINHO REGIONAL ALENTEJANO | BRANCO 2010

Producer: Julián Cuellar Reynolds

Consultant Winemaker: Paulo Laureano **Resident winemaker:** Nelson Martins

Country | Región: Portugal | Alentejo

Field : Slate floor in soft slopes with climatic influence of Sierra de San Mamede (Figueira de Cima)

Variety: Arintos

Viticulture and Enology:

The grapes are harvested in the early morning, after which 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 it is ready for bottling.

Organoleptic assessments:

Presents a clear aspect of green citrus. Their aromatic is very cheerful, conveying intense notes of tropical fruits and citrus. On the palate it is rich in fruits and elegant, with a good balance of acidity and a fine and refreshing finish.

How to serve:

Not too cold is a perfect aperitif, it goes well with fresh cheeses, salads, seafood, and all fish dishes. It should be served at temperature of 11° C to 12° C

Alcohol a 20° C%: 14.5

Total acidity in TH2 g/l: 6,8

SO2 (free) & (total) mg/l: 28/91

Total sugar g/l: 1.3

