

Falua – Sociedade de Vinhos, S.A.

Tagus Creek – Arinto & Fernão Pires 2009

Denomination	Vinho Regional Tejo
Type	White wine
Grape varieties	Arinto and Fernão Pires
Region	Tejo
Soil	Poor and Sandy
Harvest	By hand to small cases of 15 kg
Vinification	After a pre-fermentative maceration at low temperatures the grapes are pressed and the juice is clarified. Fermentation occurs at controlled temperature (aprox 16°C) during about 3 weeks.
Alcohol	12.5% vol.
Total acidity	5,5 g/l
Residual sugar	< 4 g/l
Tasting notes	A pale lemon colored wine, with a captivating white floral and citrus zest fragrance and a touch of cedar that provides a little complexity. The palate has a rich attack of grapefruit and lemon zest with moderate weight and acidity that supports the length. An elegant style well suited to seafood and white meat or simply on its own in a sunny day.

