

# ***Falua – Sociedade de Vinhos, S.A.***

## ***Tagus Creek – Chardonnay & Fernão Pires 2009***

<b>Denomination</b>	Vinho Regional Tejo
<b>Type</b>	White wine
<b>Grape varieties</b>	Chardonnay and Fernão Pires
<b>Region</b>	Tejo
<b>Soil</b>	Poor and Sandy
<b>Harvest</b>	By hand to small cases of 15 kg
<b>Vinification</b>	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.
<b>Alcohol</b>	12.5% vol.
<b>Total acidity</b>	5,5 g/l
<b>Residual sugar</b>	< 4 g/l
<b>Tasting notes</b>	A pale lemon colored wine, with hints of tropical fruit fragrance combined with a whiff of flint. The palate has a rich attack of peach and apricot with weight and good acidity that supports the length. An elegant commercial style well suited to seafood and white meat and pasta dishes.

