PETER AND THE WOLF

WHITE 2021



REGION OF ORIGIN REG TEJO

SOIL AND TOPOGRAPHY Sandy franc

VINEYARDS AGE Fernão Pires – 55 years Moscatel - 3 years

EXPOSE North - South

GRAPE VARIETIES Fernão Pires – 80% Moscatel - 20%



VINIFICATION

The Fernão Pires grapes are manually harvested from a 40-year-old vineyard and transported to the winery in plastic crates of 400 kg. The Sauvignon Blanc grapes are machine harvested from a 12-year-old vineyard.

All the grapes are destemmed and partially crushed. They then go to a pneumatic (bladder) press to be pressed in an oxygen-free environment. Fermentation is done in concrete vats lined with epoxy at controlled temperatures between 12°C and 14°C.

TASTING NOTES

Color: Citric color

Nose: Rich and elegant with a light

Mouth: Aromatic touch of spicy vanilla and tropical fruit.

BOTTLED June 2022

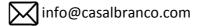
ALCOOL 13,0% vol.

ANALYSES Acidity total: 6.13 g/ L Ph: 3.37 Residual Sugar: 2.1 g/L

WINEMAKERS Manuel Lobo & Joana Silva Lopes

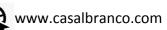


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