

# TINTABOA White 2021

(Vegan Friendly)

Vinho Regional Lisboa

The vineyards are planted in basalt based clay and limestone soils in Runa, Lisbon region. The climate is Atlantic, which helps produce fresher and more mineral wines. All viticulture is done under the Integrated Production Certification, guaranteeing the most sustainable practices throughout all processes.



## TASTING NOTES

Citric color with green apple, pineapple and other tropical fruit aromas. It is mineral, with a balanced acidity and a slight unctuousity that lasts in the mouth.

## VINIFICATION

Harvested by the end of August. Fermentation in stainless steel tanks with cold temperature control for 15-20 days. After, it was decanted and it stayed 8 more days at 8°C to clear the wine.

## FOOD PAIRINGS

Perfect to pair with salads, seafood or grilled fish.

## INDIGENOUS GRAPE VARIETIES

50% Arinto, 50% Alvarinho

## CHEMICAL ANALYSIS

**Alcohol:** 12%

**pH:** 3,06

**Total Acidity:** 8,9 g/L

**WINEMAKER** Vera Moreira

**PRODUCTION** 10 000 Bottles