



2022 VINHO BRANCO

TASTING NOTES

Lago White has a yellow citric colour, with a light effervescence that favours the release of its tropical and citric aroma with slight floral nuances that reflect the green landscape of the region. It reveals a great freshness on the mouth, with a vivid acidity resulting in a very pleasant and versatile wine.

THE VINEYARDS

The fruit for Lago White was manually harvested at the perfect maturation point from each of the parcels and carried immediately to the wine cellar to be processed.

WINEMAKERS NOTES AND VINIFICATION METHOD

White flower's notes. White fruit notes such as pear, peach, apricot, lychees, pineapple, passion fruit and papaya.

The previously selected grapes were de-stemmed and slightly pressed. The extracted juice is decanted by gravity. It has then fermented in stainless steel vats with temperature control during approximately 15 days. Before bottling the wine is previously filtered and stabilized

FOOD PAIRING

Perfect alone as an aperitif or with light and fresh entrances. Ideal to match with sushi, pasta, pizza, fish, seafood and also Asiatic dishes in general.

SUSTAINABILITY

The fruit used for developing this blend was grown accordingly to the Portuguese Integrated sustainable Agriculture, which follows the guidelines defined by the International Organisation for Biological and Integrated Control (IOBC)http://www.iobc-wprs.org/ip_ipm/IOBC_IP_principles.html. The strict following of these principals is certified by an independent entity (SATIVA) recognized by the Portuguese State.

TECHNICAL DETAILS

HARVESTED 2021

BARREL AGING

RECOMMENDED TEMPERATURE OF CONSUPTION 8-10º C

GRAPE VARIETIES

Loureiro, Arinto, Azal and Trajadura

RESIDUAL SUGAR

3,3 10%

ALCOHOL BY VOLUME

WINEMAKER João Cabral Almeida

10 G/L



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