



JORNAS



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ALENTEJO WHITE WINE

Production/Bottled: João Gomes

Vinification: The harvest is totally handmade into boxes of 15kg. After a careful selection the grapes are stripped from the stalks and crushed. The fermentation takes place in small stainless steel vats at 12°C for 18 days, followed by an ageing period of 3 months in the bottle.

Tasting Notes: Citric color. Complex aroma with tropical notes. It presents a strong structure and personality with a balanced acidity and a long finish.

Gastronomy: Excellent with grilled fish, seafood and white meat.

Grapes: Antão Vaz, Arinto, Verdelho.

Alcohol: 14,7%

pH: 3,40

Total Acidity: 5,6 g/L

Reducing Sugars: 0,9 g/L

Temperature: 8°C - 10°C

Enologist: Winelords

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