



JORNAS



## **JORNAS**

### **ALENTEJO WHITE WINE**

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*Production/Bottled: João Gomes*

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*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.*

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

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

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*Grapes: Antão Vaz, Arinto, Verdelho.*

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*Alcohol: 14%*

*pH: 3,65*

*Total Acidity: 4,0 g/L*

*Reducing Sugars: 0,7 g/L*

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*Temperature: 8°C - 10°C*

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*Enologist: Winelords*

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Monte das Serras, Ap. 62

7200-085 Corval, Reguengos de Monsaraz

t: +351 919 740 614 · e: geral@serrasdoalentejo.pt