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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 long nish.

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

Grapes: Antão Vaz, Arinto, Gouveio.

Alcohol: 13%

pH: 3.53

Total Acidity: 4.5 g/L

Reducing Sugars: 0.6 g/L

Temperature: 8°C – 10 °C

Enologist: Navarros Winemakers

Monte das Serras, Ap. 62

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