



Aliestre White 2022



Regional Alentejano

Grape Varieties:
70% Antão Vaz, 30% Arinto

Climate:
Mediterranean, continental climate with mainly warm and dry days

Soils:
Marble, Schist and limestone

Vinification:
Stainless steel tank
Aged in vat on its lees until bottling

Chemical Analysis:
Alcohol: 13,3%
pH: 3,56
Total Acidity: 4,3 g/l
Residual sugar: 0,3 g/l

Tone:
Soft lemon yellow

Nose:
Appealing citric and quince notes on a mineral background.

Palate:
Refreshing and vibrant, characterized by its citric fruity nature.
Well-balanced, with subtle alcohol presence.

Food Pairing:
Ideal to pair with light dishes or to enjoy with friends.

Serving Temperature:
10°C-12°C