



ONE – White 2023



Regional Alentejano

Grape Varieties:
90% Arinto, 10% Roupeiro

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: 12,4%
pH: 3,26
Total Acidity: 5,8 g/l
Residual sugar: 0,7 g/l

Tone:
Bright lemon yellow with greenish hints

Nose:
Fresh and vibrant, with hints of grapefruit and lemon zest.

Palate:
Vibrant with citric palate and refreshing acidity. Long mouthwatering finish.

Food Pairing:
The acidity invites to pair it with fish and seafood.

Serving Temperature:
10°C-12°C