

HERDADE DOS GROUS BLANCO

Varieties: Antão Vaz (50%),
Arinto (30%), Roupeiro (20%)

Vinification: The hand-picked grapes are de-stemmed and then cooled down through thermal shock to 10°C. After two days of cold maceration the wine ferments during the following 3 weeks in steel tanks at a temperature of 14°C.

Serving: We recommend serving this wine with seafood, poultry or pasta carbonara.

Ideal serving temperature is to 12°C.

