



PENADA ENSAIO WHITE 2012

Vinho Regional Transmontano

Grown, produced and bottled at the family estate. A medium dry white wine, with a limited release of only 4,000 bottles of a carefully tuned blend.

Made with the very first white grapes from our vineyard.

Grape Varieties: Fernão Pires, Malvasia Fina and Moscatel. Bottled in May of 2014

Total production: 4.000 bottles (75cl)

Alcohol: 12.5% **Residual Sugars:** 11g/L **Total Acidity:** 5.25g/L pH: 3.27

Viticulture: Soils are predominantly schist and clay, with some granite. The vines are planted on terraces with ample sun exposure. This wine results from the very first harvest of our young vineyard. Growing season 2012 was very dry in our region, with practically no rainfall between May and September. As a result, grapes grew with very low disease pressure. The maturation period was cooler than usual, allowing for great balance between sugar and acidity.

Vinification: Grapes were handpicked during the cool hours of the early morning and immediately transported to the winery in small boxes. After de-stemming, the grapes were gently pressed and the juice settled for one day.

Fermentation in stainless steel tanks with temperature control for about 15 days. Matured on fine lees for several months, before a light fining with bentonite. Filtered and bottled in May of 2014.

Tasting Note: Aromas of green apple, grapefruit/citrus peel and honeysuckle. Medium-dry on the palate, white fruits and some floral notes. Ideal serving temperature: 45°F

