

Brand	Falatório
Type	Blanc de Noir
Country.Region	Portugal / Lisboa
Year	2023



Grape Variety	Bastardo
Soil Vineyards	Clay-Limestone

#### Winemaking

Hand harvest, the grapes are destemmed and crushed on arrival at the winery and then pressed.

As this is a red grape variety, the wine has as little contact with the skins as possible. The must is chilled to 8°C and then static decanted for 2 days.

After separating the lees, fermentation begins and takes place for around 2 weeks at 14-16°C.

It ages in a cement tank on fine lees for 6 months before being bottled.

Alcohol	11% vol
Total acidity	4,90g/L
pH	3,49

#### Wine Tasting Notes

Light yellow colour. Aroma of yellow-fleshed fruit and some citrus fruit. In the mouth it has a lot of volume, balanced acidity and a long finish.

#### Food Pairing

It's great as an appetiser and goes well with salads

Wine bottle volume	750ml
Nº of Bottles	1.200grf
Stopper	Cork



Organic and Vegan

