

Brand	Madame Pió
Type	White . Reserve
Country.Region	Portugal / Lisboa
Year	2021



Grape Variety	Arinto
Soil Vineyards	Clay-Limestone

### Winemaking

Hand harvest, the grapes are destemmed and crushed on arrival at the winery and then pressed. The must is cooled down to 8°C and static decanted for 2 days. After separating the lees, fermentation begins and takes place for around 2 weeks at 14-16°C. The end of fermentation takes place in new barrels where it is then aged for 6 months. After filling, it ages for 4 months in the bottle.

Alcohol	12,5% vol
Total acidity	6,88g/L
pH	3,12

### Wine Tasting Notes

Light straw yellow colour. Nose with some tropical notes. On the palate, it's voluminous with a crunchy acidity and an unusual saline side. It finishes long and very elegant, confirming the notes on the nose.

### Food Pairing

The perfect companion for this wine would be shellfish, sea fish and some hard cheeses. Cod and octopus "à lagareiro" and, for the bold ones, a Portuguese stew fit great too.

Wine capacity	750ml
Nº of Bottles	1.100grf
Stopper	Cork
	Vegan wine

