


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

Grape Variety	Sercial
Soil Vineyards	Clay-Limestone

Winemaking

Hand harvest, the grapes are destemmed and crushed immediately upon arrival at the winery and then pressed. The must is cooled to 8°C and undergoes static decanting for 2 days. After separation from the lees, fermentation begins and lasts for about 2 weeks at 14-16°C. The end of fermentation took place in a single new barrel, where it was then aged for 18 months. After bottling, it is aged for 12 months in the bottle.

Alcohol	13% vol
Total acidity	6,10g/L
pH	2,96

Wine Tasting Notes

Straw yellow colour. Aroma of stone fruits, toasted almonds and baked quince. Very fresh and mineral on the palate, with notes of lime. Very long and dry finish.

Food Pairing

Oven-roasted fatty fish. Cod à lagareiro and even white meats.

Wine capacity	750ml
Nº of Bottles	900
Stopper	Cork
	Vegan wine

