

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

Grape Variety	Sercial
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	6,74g/L
pH	3,16

Wine Tasting Notes

Bright straw yellow colour. Complex nose with some notes of white pulp fruit such as melon. In the mouth, it harmoniously fills the palate with vegetal notes and reveals a sharp acidity that is perfectly tamed by the wood.

Food Pairing

Drinking this wine is an experience in itself, but to harmonise it with food we should look for dishes with intensity and fat with less acidity.

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

