

RISO de Sousa Otto & Friends - Colheita Especial 2014

"Great wine requires a mad man to grow the vine, a wise man to watch over it, a lucid poet to make it, and a lover to drink it."

Dali

TECHNICAL SPECIFICATIONS

Region:

Alentejo / Quintos

Classification:

Vinho Regional Alentejano

Harvest year:

2014

Wine year:

Winter had some precipitation, which came replenish water levels in the soil. The spring was mild, with some periods of high heat and other rain, and the relatively mild and rainy summer. These facts have contributed to a relative advance of the season, and allow an excellent maturation.

Grape varieties:

Alvarinho, Arinto, Antão Vaz.

Vinification and maturing process:

Manual harvested, in small boxes, made during the morning, just before dawn. Grapes destemmed, gently crushed and cooled to 10 ° C. Cold maceration, at the same temperature for about 6 h, then pressing in vacuum frame. Settling / Clarification static for 24h. Fermentation at a controlled temperature of 16 ° C. Short stage period over fine lees.

Wine analysis:

Alc./ vol = 12,6%;
Total acidity = 5,3 g/l;
PH = 3,20

Production:

4.000 bottles of 0,75L

Bottled:

May 2014



Tasting notes:

Bright Citrine color with light golden nuances
Aroma of good intensity, with some minerality, white fruits melon and pear, light citrus and tropical fruits like pineapple, and some dried fruits such as figs that give it complexity.
Mouth with good volume, alive and well integrated acidity, giving it freshness, white fruit notes, citrus and mineral slight, with a long, balanced finish.

Wine-matching:

RISO white wine, by its structure, minerality and aromatic complexity is the perfect pairing for the best fish in the world: the Portuguese fish. It also combines perfectly with the São Jorge cheese, oysters and seafood risotto.

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