

5º ELEMENTO

REGIONAL WHITE WINE RESERVE

Over three generations, Quinta das Casas Altas has engaged in careful implementation of the noblest grape varieties, in a perfect terroir



Harvest | 2015



Packaging | Glass Bottle 0.75L
Box 6 bottles
Weight 1.35Kg
Case dimension 320x170x250
Euro pallet 66 box

Charles Metcalfe,
Wine critic – 90 Points



Climate | Mediterranean with Atlantic influence



Soil | Calcareous clay



Analysis:

Álcohol – 12,5 % Vol.
PH – 3.4
Total acidity – 5,5g/l
Volatile acid – 0,6g/l
Residual sugar – <5g/l

Winemaker: Mário Andrade



Varieties | Arinto.



Winemaking | The grapes from our manual vintage have been carefully transported in boxes of 15kgs to our winery and immediately pressed. The grape must was clarified by decantation and fermented at a temperature of 16 ° C. The finished wine is aged about 6 months until bottling.



Tasting notes | wine straw color with greenish nuances. Aroma of tropical fruits with citrus notes and slightly floral. In the mouth it is fresh, elegant and structured.



Stage and consumption | Store in a cool dry place in a horizontal position under the sunlight. It should be served young, at a temperature between 12 and 14 ° C. Goes well with fish dishes, seafood or white meats.



Engarrafado por - Quinta do Arrobe, Lda.
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