

HERDADE DO FREIXO

Established 1808

FREIXO TERROIR

WHITE 2023

DESIGNATION

Alentejo's Regional Wine

SUB-REGION

Redondo

VARIETIES

Arinto 50%, Alvarinho 30%, Riesling 20%

WINEMAKING AND AGEING

The grapes from varieties Arinto, Alvarinho and Riesling were harvested in the cool morning period, in Serra d'Ossa slopes. After destemming and pressing, each variety was fermented individually at low temperatures, while 30% of the batch was put in second passage French oak barrels, with a 2-month battonage. Fermentation and ageing processes occurred in an underground winery, in optimum humidity and temperature conditions, where the lot was designed, filtered and bottled while still young, to preserve all its fruit and freshness.

CONSUMPTION AND LONGEVITY

Ideal serving temperature 8 °C. Ideal for fresh fish dishes, sushi and sashimi, salads, white meats and red grilled meats.

WINEMAKER'S NOTES

Intense aroma of citrus, orange blossom, tangerine and grapefruit; Good persistence in the mouth with volume, balanced by a refreshing acidity, very crunchy, finishing with minerality.



WINEMAKERS

Diogo Lopes

Winemaking Assistant

Dina Cartaxo

CHEMICAL ANALYSIS

Alcohol: 13 %

Reducing sugars: 0,5

Total acidity: 5,8

PH: 3,30

QUANTITY PRODUCED

17 000 bottles