

HERDADE DO FREIXO

Established 1808

FREIXO SPECIAL EDITION

RIESLING 2021

DESIGNATION

Controlled Designation of Origin (D.O.C.) Alentejo

SUB-REGION

Redondo

VARIETIES

100% Riesling

WINEMAKING AND AGEING

Wine produced exclusively with the German Riesling grape variety, in a vineyard mostly with granite soil on a gentle slope. Manual harvest with selection of the best grapes. After a slow fermentation at low temperature to maintain all the aromatic load, it aged in stainless steel to preserve its freshness and the most delicate notes, with batonnage for 5 months. The prolonged aging in the bottle of at least 12 months enhances the complexity and elegance.

CONSUMPTION AND LONGEVITY

Ideal consumption temperature at 10°C. Accompanies fresh fish dishes, seafood, sushi and sashimi, salads, white meats, grilled red meats, pastas and risottos.; Complements delicate fusion dishes. A white wine with aging potential, which gains complexity and finesse as it ages in the bottle.

WINEMAKERS NOTES

Riesling is one of the most original varieties in the world, here in a special environment influenced by Serra d'Ossa it is expressed with even more originality, with floral notes of white flowers, exotic fruit and some apricot. In the mouth it has a vibrant acidity, which gives it tension, all in harmony. Very elegant and intense finish, with a mineral note emerging.



WINEMAKERS TEAM

Diogo Lopes

WINEMAKING ASSISTANT

Dina Cartaxo

CHEMICAL ANALYSIS

Alcohol: 13 %

Reducing sugars: 0,4

Total acidity: 6,5

PH: 3,19

QUANTITY PRODUCED

3 467 garrafas 0,75 cl