

# CONVÉS WHITE



**TERROIR:** Herdade da Lisboa, inserted in the heart of this sub-region, is located between the east of Ribeira de Selminhos and the west of Ribeira do Freixo, where an even richer soil abounds. For this reason, it brings together unique conditions for the production of elegant and fresh wines, marked by minerality, in the case of whites, and by the purity of the fruit and the ability to store red wines.

**VARIETIES:** 50% Antão Vaz, 30% Arinto, 20% Roupeiro.

**HARVEST:** Mechanical harvest during the night.

**VINIFICATION:** Destemming and light crushing, followed by thermal shock to 10°C through mass exchanger. Vacuum pressing, followed by cold settling for 48 hours. Fermentation of each grape variety individually in stainless steel tanks with controlled temperature.

**TASTING NOTES:** Citrine color with greenish tinges. Aroma of tropical fruit, fresh and floral. In the mouth it is fruity, has good acidity and a refreshing finish.

**ENOLOGY:** Ricardo Xarepe Silva / António Selas

**PAIRING:** Fish and seafood dishes, salads, asian food or as an aperitif. The ideal service temperature is between 8° and 10°C.