

PAÇO DOS INFANTES ANTÃO VAZ 2021



TERROIR: The Vidigueira sub-region is protected to the north by the Serra do Mendro. This natural barrier from the cool Atlantic winds gives rise to daily high thermal amplitudes providing ideal conditions for a balanced ripening of grapes. The combination of this local Mediterranean climate and predominantly schist soils, results in the production of quality wines. Herdade da Lisboa, located in the heart of this sub-region, is situated between Ribeira de Selminhos to the East, and Ribeira do Freixo, to the West, where and even richer soil abounds. This results in the perfect combination of unique conditions for the production of elegant and fresh wines, marked by minerality, for the whites, and by purity of the fruit and longevity of the reds.

VARIETIES: 100% Antão Vaz.

HARVEST: Manual harvest for 12kg boxes, held in August.

VINIFICATION: Cooling the grapes in a cold room for 24H to 10°C. Manual selection on a vibrating sorting table, followed by destemming and crushing. Vacuum pressing, followed by cold settling for 48 hours. Fermentation in stainless steel tanks at controlled temperature for 20 days. The fine lees were kept after fermentation and subjected to battónage for 4 months.

TASTING NOTES: Greenish and clear color. Intense aroma of fruit, citrus and fresh. In the mouth it presents a slight mineral suggestion, harmony and a good balance of acidity.

WINEMAKERS: Ricardo Xarepe Silva / António Selas

HARMONIZATION: Ideal with fish, seafood, Asian food and white meats.

CAPACITY: 75cl, 150cl.

ANALYTICAL PARAMETERS:

Alcohol (%Vol.): 12,5
Total acidity (g/L): 6,0
pH: 3,01
Residual sugar (g/L): 0,5

LOGISTIC INFORMATION:

Box - 6 x 75cl | Weight - 9 Kg;
Pallet - 11 boxes x 9 rows
Weight - 910 kg
Dimension (mm)
A: 1600; C: 1200; L: 800

HERDADE DA LISBOA
VIDIGUEIRA

Disalto Distribuição Alimentar Lda
Casal Melão 2330-106 Entroncamento
T: (+351) 249 819 110
comercial@disalto.pt

