

PAÇO DOS INFANTES WHITE 2022



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: 50% Antão Vaz, 30% Arinto, 20% Verdelho.

HARVEST: Manual harvest during the morning for 12kg boxes.

VINIFICATION: Cooling the grapes in a cold room for 24 hours 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 of each variety individually in stainless steel tanks with controlled temperature for 20 days. Monthly bâtonnage for 4 months. Bottled in October 2023.

TASTING NOTES: Greenish color, clear and bright. Very fine in aroma, with good notes of citrus fruit and logth tropical note. Tasting of creamy mouth, marked by expressive fruit and supported by a refreshing acidity.

WINEMAKERS: Ricardo Xarepe Silva / António Selas

HARMONIZATION: Fish and seafood dishes, salads, white meats and asian food. The ideal serving temperature is between 8°C and 10°C.

CAPACITY: 75cl (13.600 bottles).

ANALYTICAL PARAMETERS:

Alcohol (%Vol.): 13,0
Total acidity (g/L): 5,80
pH: 3,05
Residual Sugar (g/L): 1,0

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

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