

CONVÉS 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% Roupeiro.

HARVEST: Mechanical harvest during the night.

VINIFICATION: Destemming and light crushing, followed by thermal shock to 10°C through mass exchanger. Cold pre-fermentative maceration for 48 hours. Fermentation of each grape variety individually in stainless steel vats with controlled temperature. Bottled in October 2023.

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.

WINEMAKERS: Ricardo Xarepe Silva / António Selas

HARMONIZATION: Fish and seafood dishes, salads. Asian food or as an aperitif.

CAPACITY: 75c (20.600 bottles).

ANALYTICAL PARAMETERS:

Alcohol (%Vol.): 12,5
Total acidity (g/L): 6,0
pH: 3,29
Residual Sugar (g/L): 0,9

LOGISTIC INFORMATION:

Box - 6 x 75cl | Weight - 7,4 kg;
Pallet - 25 boxes x 4 rows
Weight - 740 kg
Dimension (mm)
A: 1600; C: 1200; L: 800

HERDADE DA LISBOA
VIDIGUEIRA

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