

# ESCADA

## Reserva

ARINTO | Vinho Regional Lisboa | white 2022



**Winemaker:** José Neiva Correia  
**Country / Region:** Portugal / Lisboa  
**Terror:** DFJ VINHOS single estates  
**Grape Varieties:** Arinto 100%,

#### Vinification method:

Destemming contact with skin contact. Cooled to 15°C, the must is then vacuum filtered with perliotes. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

#### Winemaker tasting notes:

It's a bright white, fruited, refreshing with apple and lemon notes in the aroma and tasting. It's a pleasant and elegant easy drinking wine, smooth, with an intense and long end of tasting.

#### Serving suggestions:

Excellent aperitif, it's also a delicious complement of oysters, seafood, fish, white meat, vegetarian, Indian and Thai cuisines and as well lighter flavoured dishes, and fresh cheeses.

We recommend to serve at the temperature of 8-10°C.

ABV at 20°C%: 11,5

Volume at 20°C g/cm<sup>3</sup>: 0,9924

Dry Extract total g/dm<sup>3</sup>: 22,5

Volatile acidity in acetic acid g/l: 0,46

Total acidity in TH2 g/l: 5,55

Fixed acidity in TH2 g/l: 5,02

pH: 3,30

SO<sub>2</sub> (free) & (total) mg/l: 38/150

