## **ESCADA**

## Reserva

ARINTO | Vinho Regional Lisboa | white 2024

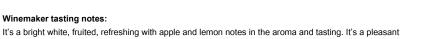








Destemming contact with skin contact. Cooled to 15°C, the must is then vacuum filtered with perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.





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.

