

# MONTE FORMIGÃO

## SINGLE VINEYARD FERNÃO PIRES

Type: White Wine

Producer: Maria Rita Falcão Ramos

Region: Beira Atlântico – Terras de Sico

Country: Portugal

Harvest Year: 2017

Grape Variety: Fernão-Pires

Soil: Clay-Limestone

Alcoholic Graduation: 13,5 %

Winemaker: Alexandre Carril



**Winemaking process:** The grapes are harvested by hand so that they remain intact and free from oxidation, without tearing the skin until pressing in the winery. These grapes are fermented in stainless steel vats at low temperatures. Still in fermentation, a part is placed in barrels where the fermentation ends in contact with the fine lees and remains for 6 months until the moment of bottling. The wine is just filtered.

**Wine tasting notes:** On the nose is the exuberance of the perfume of sweet flowers such as white rose, some fruit such as mandarin and lime, and freshness. Fernão Pires is characterized by being a very fragrant variety and this is evident in this wine. In the mouth it presents volume and elegant texture.

**Serve:** It goes well with duck, fish, cheese, and is simply delicious to savor at the end of the day. Should be served at 12° - 14°C.

Contactos: Rua do Paço nº80 – Podentes – 3230-529 Podentes

Telefone: 963 419 729/ 917 408 919 GPS: N 40° 3' 36.2", W 8° 23' 34.4"

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