



# SÔTTAL LISBOA WHITE 2024

**CLASSIFICATION |** IG Lisboa

**TYPE |** White

**VINTAGE |** 2024

**CLIMATE |** Atlantic

**VARIETIES |** Moscatel-Graúdo and Arinto.

**VINIFICATION |** Grapes are picked before reaching full maturity. They are completely destemmed, then slightly crushed and promptly pressed, giving rise to a fruity, fresh and well balanced must, with good acidity level. Débourbage is carried out under controlled temperature, followed by inoculation of selected yeasts. Fermentation under controlled temperature of 16°C during approximately 20 days.

**BOTTLING |**  
After ageing 5 months in steel vats.

**COLOUR |** Pale citrine, deriving from its method of vinification.

**AROMA |** Fresh aroma, with an appealing and fragrant aroma of Muscat grape.

**TASTING NOTES |** Fresh and light, with notes of tropical fruits. Well balanced finish for a wine with 9,5% alcohol content.

**CONSUMPTION NOTES |** Balanced for a wine with 9,5% alcohol.

**DRINKING SUGGESTIONS |** To be drunk when young (up to 2-3 years). Easy to drink at any time of the day, with snacks, salads, "tapas" sea food and Sushi. To be served at 6-8° C.

**ANALYSIS |**  
Alcohol content - 9,5%  
Total acidity - 1 g/L tartaric acid  
pH - 1  
Sugar - 1 g/ L  
Winemaker Eng.º Miguel Móteo

## **SPECIFICATIONS OF PACKAGING PALLETIZING STANDARD |**

0,750 L  
EAN bottle | 560 2507 010 015  
ITF box | 1 560 2507 010 012  
Nº Bottles / Case | 6  
Nº Cases / Pallet | 100  
Nº Rows / Pallet | 4  
Nº Cases / Rows | 25

**BOTTLE-STOPPER |** Screwcap



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**CONCURSO  
VINHOS DE LISBOA**



**GEOPARQUE OESTE  
PREGO DOURADO**



**CONCURSO VINHOS DE LISBOA  
EXCELENCIA | TOP 5**



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