



Technical Sheet



Brand: **PALÁCIO DA BREJOEIRA**

Produced by: Palácio da Brejeira – Viticultores S.A.

Grape Variety: 100% **ALVARINHO**

Chemical Analysis

Alcohol content	13,5 % vol.
Total dry extract	22,4 g/litre
Sugar content	2,2 g/ litre
Total acidity.....	6,9 g/ litre of tartaric acid
Volatile acidity.....	0,38 g/litre of acetic acid
pH.....	3,23
Free So2	25 mg/litre
So2 Total.....	114 mg/litre

Organoleptic assessment characteristics:

“Palácio da Brejeira” “Alvarinho” Wine is a white wine produced in “Palácio da Brejeira” lands in Monção, exclusively of “Alvarinho” grapes.

The 2015 Harvest was bottled in February of 2016, after maturation above fine lees.

Being able to be enjoyed already, it gains complexity after several months of maturation in bottle.

Taste:

The “Palácio da Brejeira” “Alvarinho” Wine, 2015 harvest, presents a limpid appearance, citrus color and a very complex aroma.

It is very fruity and floral on the palate. In the fruit matrix, it reveals a background of citrus aromas combined with a complex set of ripe tropical fruits. In the floral matrix, a taste of lemon tree blossom and some notes of yellow flowers like the acacia.

In terms of flavor, the wine reveals to be equally complex, with good body but simultaneously fresh. It is a very well balanced wine with aromatic complexity and a very pleasant end on the palate which is extremely long and persistent.

Gastronomy:

This wine serves as an aperitif and comes in perfect harmony with any meal based on white meat, fish or seafood.

Must be served at a temperature of 12°C.

Winemaker: Eng^o João Garrido

Palácio da Brejeira – Viticultores S.A.
Pinheiros 4950 – 660 Monção
251 666 129
www.palaciodabrejeira.pt
geral@palaciodabrejeira.pt